## Roasted Tomato and **Garlic Pasta Sauce**

Recipe courtesy of Henry Hope, JPSS Chief of Staff

#### INGREDIENTS

- 4-5 large ripe fresh garden tomatoes, coarsely chopped into 1-2 inch cubes
- $\frac{1}{2}$  of a large sweet onion, finely chopped
- 1 head of garlic, whole
- Olive oil, as needed
- <sup>1</sup>/<sub>2</sub> teaspoon sugar
- Seasonings:
  - 1 tablespoon dried oregano
  - 4 large fresh basil leaves (or 1 tablespoon of dried basil)

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- 1 teaspoon thyme
- salt and pepper as desired
- 1 pound of your favorite pasta

#### DIRECTIONS

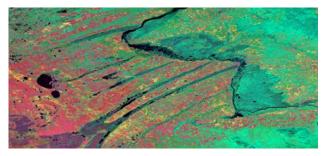
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- 1. Preheat oven to 400 degrees Fahrenheit.
- 2. Toss the tomatoes and onions in olive oil and season with salt and pepper.
- 3. Chop the top off of a head of garlic, drizzle olive oil in a small square of foil, and wrap the foil around the garlic.



- 4. Place in a single layer in a baking dish or on a sheet pan.
- 5. Roast the vegetables and garlic for 1 hour.
- 6. When the tomatoes and garlic are done add them to a pot. Squeeze the soft roasted garlic (discarding the outer husks) into the pot and add the sugar and seasonings. Cook on medium heat for approximately 20 minutes, stirring and scraping the bottom of the pan occasionally.
- 7. Prepare the pasta according to the package directions.
- 8. Remove from heat and use a hand blender or food processor to blend the sauce to the desired consistency.





This VIIRS infrared image shows pink farm fields, green forests and black bodies of water.

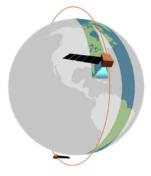
Wheat is a grain that is used to make bread, pasta, desserts, cereals and pizza but is also a common ingredient in many foods and animal feed. Increased temperature and drought conditions can stress wheat and impact the size of harvests. JPSS helps agricultural scientists create models of thermal and grain health conditions that provide an early warning system by predicting harvest yields up to two months in advance.

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Joint Polar Satellite System (JPSS) is a collaborative program between the National Oceanic and Atmospheric Administration (NOAA) and its acquisition agent, the National Aeronautics and Space Administration (NASA). Satellite imagery from the Visible Infrared Imaging Radiometer Suite (VIIRS) instrument on JPSS monitors Land Surface Temperature (LST). LST is often used as an indication of crop's water usage and stress.



Wheat yellow rust is a fungal disease that attacks wheat. It can have a detrimental impact on the quality and yield of wheat harvests. Farmers need accurate data on air temperature and humidity in order to combat yellow rust.



JPSS travels around the Earth's poles 14 times a day and observes the entire Earth twice per day, once in sunlight and once in the dark.

### Did You Know?

Data from JPSS are used by the National Weather Service to forecast weather 3 to 7 days in advance.

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