

Oven-Dried Garden Tomatoes in Olive Oil

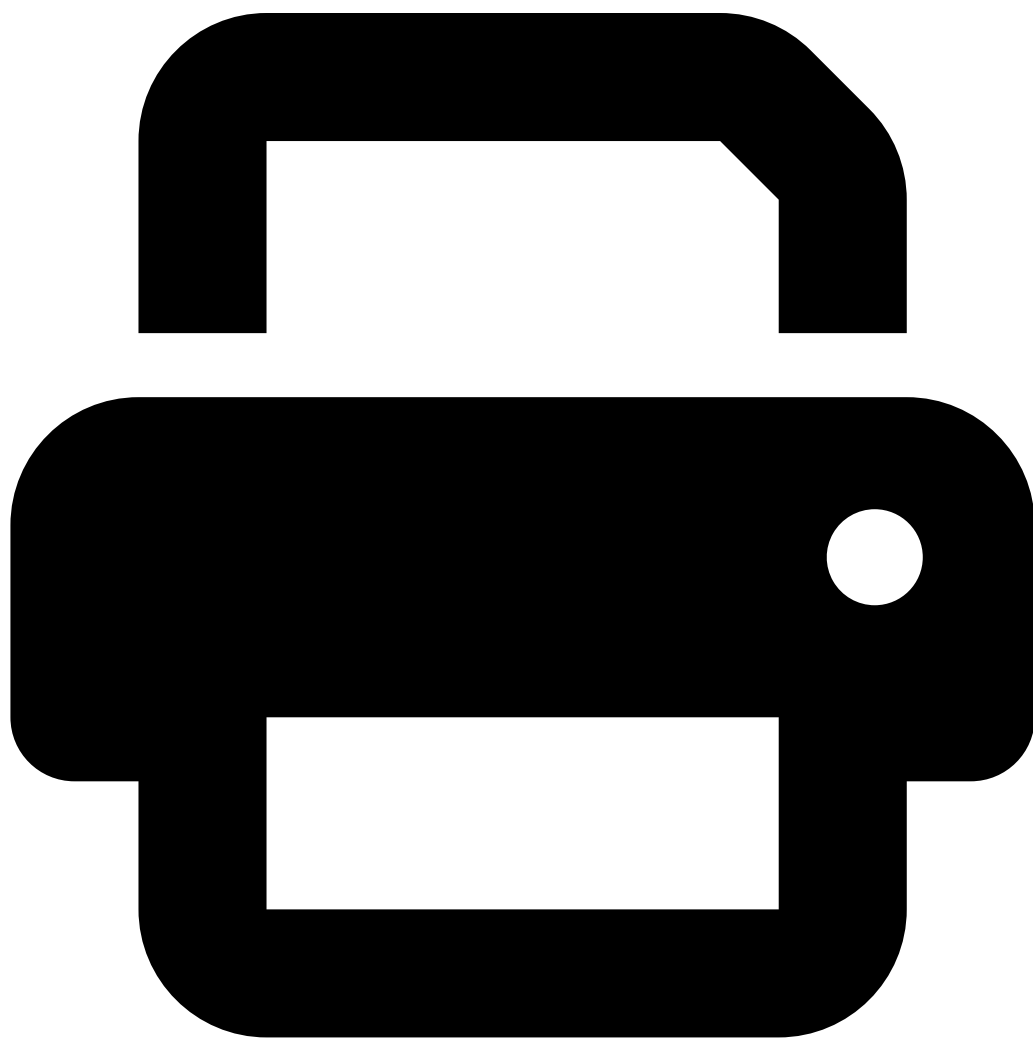
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If you have more tomatoes from your garden than you know what to do with, these **oven-dried garden tomatoes** are one of my favorite ways to preserve them. They're simple to make, packed with flavor, and so much better than anything you can buy at the store.

I used a variety of tomatoes picked fresh from my garden. Cherry tomatoes, Roma tomatoes, plum tomatoes, and other small garden varieties all work beautifully. The key is to cut them into pieces that are roughly the same size so they dry at about the same rate.

After the tomatoes are slowly dried in the oven, I pack them into jars with extra virgin olive oil and a little more oregano. The result is tender, intensely flavored tomatoes that are wonderful in pasta, salads, sandwiches, appetizers, or simply served with crusty Italian bread.

Why You'll Love These Oven-Dried Tomatoes

- A delicious way to use an abundance of garden tomatoes
- Easy to make with just a handful of ingredients
- Slow oven drying concentrates the natural sweetness of the tomatoes
- Wonderful for pasta, salads, sandwiches, bruschetta, and appetizers
- The olive oil becomes infused with tomato and oregano flavor

Things to know about this oven dried tomato recipe

Good to Know

The tomatoes will shrink considerably as they dry. Don't be surprised when a full baking sheet of fresh tomatoes turns into a much smaller amount. This is exactly what you want—the drying process concentrates the tomatoes' natural sweetness and flavor.

For the best results, don't overcrowd the baking sheet. Leave a little space between the tomatoes so the moisture can evaporate evenly. And since different varieties contain different amounts of water, some tomatoes may finish before others. Simply remove the ones that are ready and let the others continue drying.

Important: Tomatoes packed in oil should be refrigerated. This recipe is not intended as a shelf-stable canning method.

How to Use Oven-Dried Tomatoes

There are so many ways to enjoy these tomatoes. Try them:

- Tossed with pasta and Parmesan

- On bruschetta or crostini
- In sandwiches and panini
- Chopped into salads
- With fresh mozzarella
- On pizza
- Stirred into risotto
- Alongside grilled or roasted chicken
- Served with crusty Italian bread

And don't throw away that tomato-infused olive oil! Use it to dress pasta, drizzle over vegetables, or make a simple vinaigrette.

More Italian-Inspired Recipes You'll Love

If you have a garden full of summer produce, here are a few more recipes to try:

Homemade Italian roasted Tomato Sauce – A simple, flavorful sauce that's perfect for pasta and so many Italian dishes.

Classic Bruschetta– Fresh tomatoes, good olive oil, and crusty bread make this an easy Italian appetizer.

Pasta al Forno– A comforting baked pasta that's perfect for turning homemade tomato sauce into a hearty meal.

Spaghetti Aglio e Olio– One of the simplest Italian pasta dishes, made with garlic, olive oil, and pasta.

Italian Sausage, Peppers & Potatoes– A rustic, comforting dinner that's perfect for a family meal.

Bring a Little Taste of Summer to Your Table

If you have tomatoes growing in your garden right now, don't

let them go to waste. Dry a batch, pack them in olive oil, and enjoy that concentrated summer flavor in your favorite Italian-inspired dishes.

Looking for more easy, homemade Italian recipes? Browse the full recipe collection for more simple dishes made for home cooks.

Oven-Dried Garden Tomatoes in Olive Oil



These easy oven-dried tomatoes are made with fresh garden tomatoes, extra virgin olive oil, oregano, salt, and pepper. Slowly dried in the oven until concentrated and slightly chewy, they're packed in olive oil for a delicious addition to pasta, salads, sandwiches, bruschetta, and more.

- 2-3 lbs. assorted fresh tomatoes
- 2 Tbsp. **extra virgin olive oil** for drizzling the tomatoes before drying.
- 1 Tbsp. dried oregano
- 1 1/2 cups Extra virgin olive oil, or enough to completely cover the tomatoes
- salt and pepper to taste

Prepare the tomatoes

Wash the tomatoes and dry them well. Cut them into pieces that are approximately the same size. If using larger tomatoes, cut them into wedges or smaller pieces. Smaller tomatoes can be halved.

Arrange the tomatoes in a single layer on a parchment-lined baking sheet.

2. Season the tomatoes

Drizzle the tomatoes lightly with extra virgin olive oil. Season with salt, black pepper, and oregano.

You don't need a lot of oil at this stage—a light coating is all you need.

3. Slowly dry the tomatoes

Place the baking sheet in a **225°F oven** and slowly dry the tomatoes until they have lost much of their moisture and are concentrated and slightly chewy, but not completely hard or brittle.

Depending on the variety, size, and moisture content of your tomatoes, this can take approximately **4–7 hours**. Start checking them around the four-hour mark.

Because tomatoes vary so much, use their appearance and texture as your guide rather than relying strictly on the clock.

4. Cool the tomatoes

Remove the tomatoes from the oven and allow them to cool completely before packing them into jars.

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5. Pack the jars

Place the dried tomatoes into clean jars. Sprinkle in a little additional dried oregano as you layer the tomatoes.

Pour extra virgin olive oil over the tomatoes until they are completely covered.

Make sure the tomatoes remain submerged beneath the oil.

6. Refrigerate

Seal the jars and refrigerate.

For the best quality, use the tomatoes within **about 1–2 weeks**. Always use a clean utensil when removing tomatoes from the jar, and discard them if you see mold, notice an off smell, or see other signs of spoilage.



Don't try to dry all of your tomatoes to exactly the same texture. Different varieties contain different amounts of water, so some may finish before others. Remove the tomatoes as they reach that concentrated, slightly chewy texture and let the others continue drying.

Appetizer, Side Dish

Italian