

Roasted Cherry Tomatoes

Serving size: makes about 1/2 pint

Ingredients:

- 1 lb cherry or grape tomatoes
- 4-6 whole, peeled garlic cloves (more, if you like)
- 1/4 cup EVOO
- 1 tsp dry Italian seasoning (or any combo of basil, oregano, thyme, etc. You could also use fresh chopped herbs)
- 1/2 tsp each: salt and pepper

Directions:

Preheat oven to 425 degrees.

Slice tomatoes in half, place in medium-sized bowl. (check out the [website](#) for an easy way to slice cherry tomatoes!)

Peel garlic, add to bowl with tomatoes.

Add EVOO to bowl, gently stir to coat all tomatoes and garlic.

Pour mixture onto jelly roll (rimmed baking sheet), spreading mixture into single layer.

Roast for 20-30 minutes, until edges of tomatoes are slightly charred. Remove from oven.

Cool completely on the pan.

Use immediately, or scoop mixture into small jar, packing tightly and topping with EVOO.

Leave 1/2" head space if you plan to freeze.

Notes for next time:

I think it would be fun to try a Mexican spin on the mixture by using Mexican spices instead of Italian and adding some green chiles or jalapenos to the roasting pan. This version could be used as a stir-in to taco filling and other Mexican dishes. Another nice addition to either version would be thick slices of onions and/or green peppers which also roast so nicely and pair well with tomatoes.