

Roasted Cherry Tomatoes

10 oz large cherry or grape tomatoes, halved ~ 2 generous cups
1 Tbl extra virgin olive oil

1. Position the rack in the center of the oven and preheat to 425°F.
2. Line a large rimmed baking sheet with parchment paper.
3. Toss the tomato pieces with the oil and a big pinch of salt.
4. Arrange the tomatoes, cut side up, in one layer on the baking sheet.
5. Roast until the tomatoes are shrunken and deep brown around the edges – 22 – 24 minutes.
6. Let the tomatoes cool ~ 10 minutes on the pan and then remove them to a covered container.
7. Store in the frig up to 5 days.
8. Bring up room temperature before serving.

Makes ~ 1 1 / 3 cups

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