

# ROASTED CHERRY TOMATOES

A simple recipe with big flavor!

*by Corporate Chef Kurt Kwaitkowski*

**Featured Food:** cherry tomatoes

**Yield:** Serves 6-8

## Ingredients

1 pt. (2 c.) red cherry tomatoes      2 t. kosher salt  
1 pt. (2 c.) yellow cherry tomatoes    1 t. cracked black pepper  
2 T. extra virgin olive oil

## Preparation

Preheat oven to 350°F.

Rinse and dry tomatoes.

Place tomatoes, olive oil, salt and pepper in a bowl and toss to evenly coat tomatoes with oil and seasonings.

Place on a baking sheet and roast in oven for about 5-7 minutes. All ovens work differently; adjust oven temperature to keep tomatoes from popping open while roasting.

Roasted cherry tomatoes may be served as a side dish, tossed with pasta or served as a topping for grilled or sautéed chicken or pork.