

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.