

Balsamic Roasted Tomatoes

Adapted from oneshetwoshe.com

Recipe type: side dish, vegetarian

Serves: 4

Prep time: 10 minutes

Cook time: 30 minutes

Ingredients

- 5 large tomatoes
- 2 large garlic cloves, minced
- 4 tablespoons olive oil
- 1 ½ tablespoons balsamic vinegar
- 2 teaspoons sugar (optional)
- 1 teaspoon salt
- Ground black pepper
- 2 teaspoons fresh herbs, chopped (optional)

Directions

1. Preheat oven to 450 degrees F. Wrap a rimmed baking sheet with aluminum foil, and lay a sheet of parchment paper on top.
2. Cut tomatoes into $\frac{3}{4}$ inch slices. Remove seeds and juices. Poke holes in the bottom of end pieces, so they do not splatter.
3. Spread the tomatoes across prepared baking sheet. Sprinkle with garlic and drizzle with oil and balsamic. Season with sugar, salt, and pepper.
4. Place the tomatoes in oven and cook 25 to 30 minutes, until they are soft, dark, and caramelized. Sprinkle with fresh herbs. Serve hot or at room temperature.



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