GRILLED TOMATOES

INGREDIENTS

- 8 tomatoes halved lengthwise
- 1 tbsp. olive oil
- 2 cloves garlic minced, or to taste
- 1 tsp. salt and ground black pepper – to taste



PREPARATION

- 1. Preheat a grill for medium-high heat and lightly oil the grate.
- 2. Drizzle the olive oil over the cut sides of the tomatoes, and sprinkle with garlic, salt, and black pepper.
- 3. Place the tomatoes, cut sides up, onto the preheated grill and grill until the tomatoes start to sizzle and show blackened grill marks for about about 4 minutes.
- 4. Flip the tomatoes over and grill until the garlic turns golden brown about 3 more minutes.
- 5. Enjoy!

