

AIR FRYER ROASTED CHERRY TOMATOES

INGREDIENTS

- 1 pint cherry tomatoes
- 1 tbsp. olive oil
- ½ - 1 tsp. sea salt



PREPARATION

1. Preheat the air fryer to 400°F.
2. Cut the tomatoes in half or quarters.
3. Mix with olive oil and ½ tsp. sea salt.
4. Place on the cooking pan or in the Air Fryer basket in a layer.
5. Fry for 10 minutes and toss halfway through if needed.
6. Serve with pasta or on crusty bread or in dips or soups or salads.

