

GARLIC ROASTED TOMATOES



SERVING SIZE

4



INGREDIENTS

ITEM

Large Tomatoes
Olive Oil
Garlic Cloves, Peeled and Minced
Dried Basil
Dried Rosemary

QUANTITY

3-4
1 Tbsp.
2
½ Tsp.
½ Tsp.

ITEM

Dried Parsley Or
Sea Salt and
Freshly Cracked
Pepper

QUANTITY

½ Tsp.



PREPARATION

- Preheat your oven to 400°F (200°C).
- Wash and slice the tomatoes in half.
- Arrange the tomato slices in a single layer on a baking sheet lined with parchment paper or a lightly greased baking dish.
- In a small bowl, mix together the minced garlic, olive oil, dried basil, dried rosemary, and dried parsley until well combined.
- Drizzle the garlic herb mixture evenly over the tomatoes, ensuring each piece is well-coated.
- Sprinkle a little sea salt and freshly cracked pepper on top, to taste. and place the baking sheet or dish in the preheated oven.
- Roast the tomatoes for 20-25 minutes, or until they are soft, slightly caramelized, and the edges start to brown.
- Transfer the roasted tomatoes to a serving dish and garnish with a sprinkle of extra dried herbs, if desired.
- Enjoy!