

Roasted Tomatoes

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Source: The Barefoot Contessa

<https://www.foodnetwork.com/recipes/ina-garten/roasted-tomatoes-recipe-1947520>

Amount	UOM	Ingredient	Substitutes
12		Plum Tomatoes, halved lengthwise, cores and seeds removed	
1/4	Cup	Extra Virgin Olive Oil	
1 1/2	Tbsp	Balsamic Vinegar	
2	Cloves	Garlic, minced	
2	Tsp	Sugar	
1 1/2	Tsp	Kosher Salt	Himalayan Pink Sea Salt
1/2	Tsp	Freshly ground Black Pepper	

1. Preheat the oven to 450 degrees F or 425 convection.
2. Arrange the Tomatoes on a sheet pan, cut side up, single layer.
3. Drizzle with Olive Oil and Balsamic Vinegar. Sprinkle the Garlic, Sugar, Salt and Pepper over the Tomatoes.
4. Roast for 25 to 30 minutes, until the Tomatoes are concentrated and starting to caramelize.
5. Serve warm or at room temperature. Great with sliced Bocconcini and snipped Basil and Chives.