

Balsamic Roasted Tomatoes

Recipe adapted from *oneshetwoshe.com*

Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Side Dish

SERVES: 4

PREP TIME: 10 minutes

TOTAL TIME: 40 minutes



INGREDIENTS:

- 5 extra-large tomatoes
- 2 large garlic cloves, peeled and minced
- 2-3 tablespoons olive oil, to taste
- 1 1/2 tablespoons balsamic vinegar
- 1 teaspoon salt
- Freshly ground black pepper
- 2 tablespoons fresh herbs, chopped (e.g. basil, oregano, parsley, rosemary, sage or thyme)

DIRECTIONS:

1. Preheat the oven to 450 °F. Wrap a rimmed baking sheet with aluminum foil, and lay a sheet of parchment paper on top of the foil (optional).
2. Cut tomatoes in 3/4-inch slices. Remove seeds and juice. Poke a few holes in the bottom of tomato end pieces. Drain tomato slices cut-side down on a paper towel, for a few minutes.
3. Arrange tomato slices on the prepared baking sheet. Sprinkle tomatoes with the minced garlic, and drizzle with olive oil, and balsamic vinegar, using a teaspoon to avoid dousing slices too much. Sprinkle with salt, and pepper, to taste.
4. Roast for 25 to 30 minutes, or until tomatoes are soft, dark and caramelized, but not burned.
5. Sprinkle with fresh herbs, and serve hot.



www.auburnfoodcloset.org

This institution is an equal opportunity provider.