

**TOTAL TIME**

17 minutes

PREP TIME

5 minutes

COOK TIME

12 minutes

SERVES

6

COOKING LEVEL

Easy

RECIPE | TOMATOES

GARLIC HERB ROASTED TOMATOES

Recipe by Angie Douge of The Effortless Eater**INGREDIENTS**

6 cups, Pure Flavor® Azuca cherry tomatoes
4 cloves, fresh garlic
1/2 cup, Italian Herb blend
1/4 cup, fresh basil
1/3 cup, balsamic vinegar
1/4 cup, olive oil
1/2 tsp, black pepper
1 tbsp, kosher salt
1/2 tsp, red pepper flakes

DIRECTIONS

1. Cut Azuca cherry tomatoes in half, add to a large bowl.
2. Add all ingredients to the bowl in the order listed.
3. Mix by hand or with a spoon until tomatoes are fully covered.
4. Pour bowl including all of the liquid onto a 9" x 13" baking sheet and place in an oven set to 400 degrees for 12 minutes.
5. Let cool for three minutes, place tomatoes into a serving dish and enjoy.

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