

RECIPE | TOMATOES



BAKED FETA WITH CONFIT CHERRY TOMATOES ON-THE-VINE

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INGREDIENTS

12 oz of Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine

4 garlic cloves

2 sprigs of fresh thyme

2 tbsp of balsamic vinegar

1 tbsp of brown sugar

1 cup of olive oil

Baked Feta

200 g (1 block) of feta cheese

2 tbsp of olive oil

1 tbsp of honey

2 sprigs of thyme

1 baguette

DIRECTIONS

1. Preheat oven to 300 degrees. Using a baking dish, line up the tomatoes (still on the vine) to fit.
2. Drizzle with olive oil, until they are at least halfway submerged, and add thyme, garlic, sugar and balsamic.
3. Bake in the oven for 1 hour, or until the tomatoes have slightly burst.
4. Adjust oven to 400 degrees. Cut a piece of parchment paper and add it to baking dish.
5. Add the cheese and drizzle with olive oil, honey, and thyme. Roast in oven for 15 minutes and top with tomatoes. Enjoy with your favorite baguette!



TOTAL TIME

80 minutes

PREP TIME

5 minutes

COOK TIME

75 minutes

SERVES

6

COOKING LEVEL

Easy