

RECIPE | TOMATOES

BALSAMIC ROASTED TOMATOES



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TOTAL TIME

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

4

COOKING LEVEL

Easy

INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 1 lb green beans
- ½ cup balsamic vinegar
- ½ cup parmesan cheese, shredded
- 2 tbsp olive oil
- ½ tsp salt
- ¼ tsp black pepper

DIRECTIONS

1. Preheat oven to 425° F. In a large bowl, add green beans, tomatoes, olive oil, salt and pepper. Toss to coat. Spread out on a parchment lined baking sheet and roast for 17-20 minutes until green beans are tender.
2. Put balsamic vinegar in a small saucepan and cook over medium low heat until it reduces by half and slightly thickens.
3. Remove green beans and tomatoes from the oven, sprinkle with cheese and drizzle with balsamic glaze.