

RECIPE | TOMATOES



# GARLIC HERB ROASTED TOMATOES

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*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

1/3 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.



**TOTAL TIME**

17 minutes

**PREP TIME**

5 minutes

**COOK TIME**

12 minutes

**SERVES**

6

**COOKING LEVEL**

Easy



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