

RECIPE | TOMATOES

# HONEY ROASTED TOMATOES



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## TOTAL TIME

35 minutes

## PREP TIME

5 minutes

## COOK TIME

30 minutes

## SERVES

4

## COOKING LEVEL

Easy

## INGREDIENTS

- 2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 2 garlic cloves
- 3 tbsp olive oil
- 1 tbsp honey
- Flaky sea salt and ground pepper, to taste

## DIRECTIONS

1. Preheat oven to 375° F. Lightly oil a roasting pan. Place tomatoes whole in the dish. They should fit snugly, with little or no space between them.
2. In a small bowl, crush the garlic with a pinch of salt, then beat it with the honey, olive oil and pepper. Spoon the mixture over the tomatoes. Roast for about 30 minutes, until golden, juicy and bubbling.