

RECIPE | TOMATOES

TOMATOES CONFIT



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Recipe created by *LaShaunte Wade*



INGREDIENTS

- 4 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 2 large shallots peeled and sliced in half
- 1½ cups olive oil
- 12 cloves garlic peeled
- ½ **tbsp** kosher salt
- ¼ **tsp** freshly ground black pepper
- Handful of fresh herbs such as basil, oregano, or thyme
- 1 baguette

DIRECTIONS

- 1 Preheat oven to 400F°. Place tomatoes in a large baking dish with deep sides. Add garlic, shallots and fresh herbs of choice.
- 2 Cover with olive oil, making sure to almost reach the tops of the tomatoes. Sprinkle with kosher salt and black pepper, then top with fresh herbs. No need to push herbs down into olive oil, they can rest on top.
- 3 Roast for 1 hour, or until garlic and shallots have become soft and sweet, and the tomatoes have browned on top and begin bursting.
- 4 Let cool slightly and serve with a baguette or crackers, cheese and meats.



70 min

10 min | 60 min
PREP. | COOKING



10



Beginner