

# ROASTED CHERRY TOMATOES

*with Italiano Pronto Seasoning*



This is one of those recipes that when we made it, we are simply amazed at what we are eating - it is that good! Grape tomatoes, cherry tomatoes, yellow tomatoes - use whatever tomato you want! Just be prepared to want more and more until you cannot possibly eat anymore.

## *You'll Need:*

**2 Teaspoons Italiano Pronto**

**24 oz. cherry/grape tomatoes, halved lengthwise**

**2-3 Medium-sized cloves of garlic, roughly chopped**

**3 Teaspoon Olive oil**

- 1) 4 simple ingredients is all you need for this amazing roasted cherry tomato recipe. That is one of the best ways to cook - keeping it simple. If you have ever been to Italy, then you know what we mean! Italian food is amazing because it's simple!
- 2) Wash the cherry tomatoes, then cut in half lengthwise.
- 3) Add them to a mixing bowl along with the diced garlic, 3 tablespoons of olive oil and 2 teaspoons of our Italiano Pronto seasoning blend. (Keep in mind that you can make the roasted cherry tomatoes with any of our seasoning blend. All you have to do it change the seasonings you want to use!)
- 4) Mix well then place tomatoes on a baking sheet, spread them out a bit so they are all touching the pan and not stacked on top of one another.
- 5) Place them in a preheated oven, set to 350 degrees, then set your timer for 30 minutes. Don't touch them once you put them in the oven. They'll be just fine roasting away to greatness.
- 6) When they're done they should be not too dry, not too burned, just nice and roasted. Allow them to cool then place in a bowl for storage. Serve them hot, or at room temperature. They should last about 7 days in the refrigerator.

These can be used in so many ways: in salads, tossed with pasta, as a bruschetta topping, with eggs for breakfast, on a hamburger, with chicken. Get creative and enjoy them anyway you like!

