

Roasted Cherry Tomatoes

Adapted from: [Oven Roasted Tomatoes](#) by David Lebovitz
Makes 6 servings

Ingredients

- 2 tablespoons olive oil
- 1 clove garlic, peeled and thinly sliced
- 1 Tbsp. chopped fresh basil
- 1 tsp. chopped fresh rosemary
- $\frac{1}{4}$ - $\frac{1}{2}$ tsp maple syrup (optional)
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. black pepper
- 2.5 pounds cherry tomatoes, variety of colors – cut into halves



Directions

1. Preheat the oven to 325° F.
2. Place tomato halves in a mixing bowl and add all remaining ingredients stirring gently to coat the tomatoes.
3. Spray an oven casserole dish with vegetable cooking spray. Arrange tomato halves in a single layer leaving some space in between each tomato half.
4. Bake for one hour or until the tomatoes are softened and start to wrinkle. Depending on the tomatoes, cooking times may vary so check it occasionally to determine your desired level of doneness. (Large tomatoes may take up to 2 hours.)

Serving suggestions:

- Serve them as a side dish.
- Add them to a salad.
- Load them on top of a burger (with or without bun) or sandwich.
- Serve them on top of melty cheese toast.
- Pile them on top of $\frac{1}{2}$ of an avocado for a unique low carb breakfast.
- Add them to your favorite homemade or store bought pasta sauce.