

# OVEN ROASTED TOMATOES

*These are not the chewy sundried tomatoes you find at the grocery. Tender and a bit juicy, these tomatoes will be your new favorite addition to pasta dishes, scrambled eggs or omelettes, on sandwiches or burgers, as an appetizer on fresh bread with cheese and a drizzle of olive oil, or just all by themselves as a snack.*

## INGREDIENTS

Small tomatoes – Plum or Roma work best but other tomatoes are fine too, just cut in similar sizes

Olive oil

Salt

## DIRECTIONS

- Preheat oven to 300 degrees.
- Cover baking sheet with parchment paper or nonstick baking mat.
- Cut each tomato in half lengthwise and arrange cut side up on baking sheet.
- Drizzle with olive oil and sprinkle with salt.
- Bake for approximately 90 minutes or until somewhat shriveled and dry to the touch, but not fully dehydrated.

Store in refrigerator or freeze for future use.

