

Roasted cherry tomatoes with garlic and herbs

COOKING
LOVERS TEMA



Consejo del chef

Remove from the oven and serve to taste, like a side dish, a topping for a slice of bread with hummus and sesame seeds, with burrata or feta cheese in a warm salad, etc.

Raciones para 4

800 gr Cherry tomatoes

4-5 Cloves of garlic

1 Teaspoon of dry thyme

1 Teaspoon of dry rosemary

60 ml Extra virgin olive oil

30 ml Balsamic vinegar of
Modena

Salt and black pepper

- 1 Preheat the oven to 180°C with both top and bottom heat.
- 2 Peel the cloves of garlic and grate or chop them finely.
- 3 Put them in a jar with thyme, rosemary, extra virgin olive oil, and vinegar.
- 4 Add salt and pepper to taste.
- 5 Close the jar lid and shake for a well-combined vinaigrette.
- 6 Put the cherry tomatoes in an oven dish, pour the vinaigrette over them, and stir to distribute it evenly.
- 7 Place the oven dish inside the oven and bake for 15 minutes.
- 8 Turn off the oven and let the residual heat do its job for ten more minutes.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/tomates-cherry-asados/>

