

# Roasted cherry tomatoes with garlic and herbs

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## 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

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

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