

Side Dish

Oven-Roasted Tomatoes

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Servings: 8

Preparation Time: 10 minutes

Roast Time: 14 minutes

7 cups tomatoes (Roma and/or pear)
2 tablespoons olive oil
2 tablespoons balsamic vinegar
2 centiliters garlic, minced
2 teaspoons dried oregano
1 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
2 tablespoons snipped fresh basil
fresh basil leaves (optional)
crusty bread slices (optional)

Preheat the oven to 400 degrees.

Line a 13x9-inch baking pan with foil.

If desired, remove and discard the stems from the tomatoes. Wash the tomatoes and pat dry with paper towels.

Arrange the tomatoes in a single layer in the prepared pan.

In a small bowl, whisk together the oil, vinegar, garlic, oregano, salt and pepper. Pour over the tomatoes and toss to coat.

Roast, uncovered, for 14 to 18 minutes or just until the tomatoes are soft and skins begin to split, gently stirring once.

Transfer the tomatoes to a shallow serving bowl.

Drizzle the vinegar mixture from the pan over the tomatoes. Sprinkle with snipped the basil.

Serve warm or at room temperature.

Garnish with fresh basil leaves and serve with bread to dip in the vinegar mixture, if desired.

Per Serving (excluding unknown items): 34 Calories; 3g Fat (86.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 235mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 1/2 Fat.