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Oven Roasted Cherry Tomatoes

By Susie Andres

Are your cherry tomatoes ripening faster than you can eat them? Here's a simple way to save them for later use.

Ingredients Ripe cherry tomatoes (any variety)
Olive oil
Salt and pepper

Directions Rinse your tomatoes and shake them dry. Place on sheet pan, drizzle with olive oil and sprinkle with a pinch of salt and some pepper. Place in 400° oven and roast for about 25 minutes. Pour tomatoes and any accumulated juices into a freezer container and freeze until ready for use. Thaw overnight in refrigerator and use on pizza, pasta, grilled fish or chicken.

