

Skillet Roasted Tomatoes



Ingredients

1 pint Florida or Cherry Tomatoes, multicolored is best
2-3 tbsp. olive oil
fresh thyme or rosemary sprig
ground black pepper to taste
kosher salt to taste

Procedure

1. Preheat oven to 425°F. If available, use the convection setting on your oven.
2. Toss all ingredients together.
3. Pour into the roasting pan, a cast iron skillet is preferred.
4. Roast in the oven for 25-30 minutes, or until the tomatoes are slightly caramelized and juicy.
5. Remove from oven and sprinkle with a little salt if desired.
6. If making large batches to store in the freezer, top with a little olive oil for preserving.

Yields about 1 ½ cups of roasted tomatoes, depending on size

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