



Roasted Cherry Tomatoes

Source: [Healthy Recipes Blog](#)

These beautiful, sweet-yet-tangy roasted cherry tomatoes make a deliciously fresh side dish and are just as wonderful for breakfast as they are for dinner.

Ingredients

- 1 pint cherry tomatoes (2 cups)
- 1 tablespoon minced fresh garlic
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ½ teaspoon dried thyme

Instructions

1. Preheat your oven to 425°F.
2. Place the tomatoes in a medium bowl. Add the garlic, olive oil, vinegar, salt, pepper, and dried thyme. Stir to coat.
3. Transfer the tomatoes to a small, 1-quart baking dish.
4. Roast the tomatoes until they are soft and beginning to burst, about 20 minutes.

5. Divide the tomatoes among plates and drizzle with the cooking juices. Serve immediately.

Notes

There's no need to peel and/or slice the tomatoes prior to cooking them. Simply use them whole.

A tasty variation for you to try: add a handful of pitted black olives to the tomatoes and sprinkle them with crumbled feta cheese prior to baking them.

The leftovers keep quite well in the fridge, in an airtight container, for 3-4 days. You can gently reheat them, covered, in the microwave. Or you can serve them cold like you would serve antipasti.