



Roasted Cherry Tomatoes with Garlic & Herbs

Makes: 2 pounds roasted cherry tomatoes
Prep Time: 5 minutes Cook Time: 1 hour
Total Time: 1 hour 5 minutes

Ingredients

- 2 lbs cherry tomatoes
- 3 heads garlic, ends trimmed+discarded, sliced crosswise through middle
- 4 sprigs fresh oregano (or other herbs like thyme and rosemary)
- 1 ¼ cups olive oil
- 1 tsp kosher salt
- 15 cracks fresh black pepper

Instructions

Preheat the oven to 375°F. Add the cherry tomatoes, heads of garlic (cut-side down), and fresh oregano to a large 12” cast-iron skillet. Cover with the olive oil, salt, and black pepper. Toss well to combine. Roast for 1 hour until the tomatoes are soft and caramelized.

Chef's Notes:

Skillet size and cook time will vary if you cut this recipe in half or double it. Use a 10” skillet for about 40-45 minutes if you cut the recipe in half and 2 (12”) skillets for 1 hour if you double it. You always want a fairly even layer of cherry tomatoes to fit the bottom of the skillet.

All ovens are different, so use your senses to tell if the tomatoes are done – they should be soft, caramelized, and blistered.

The heads of garlic essentially turn into roasted garlic. To use it, squeeze out the soft garlic cloves and discard the roots/skins.

The olive oil becomes infused with tomato and garlic flavor. Save it for drizzling over eggs, dipping bread into, making sauces, tossing with pasta, etc.

Recipe from The Original Dish