



Makes: 6 servings

Prep Time: 10 minutes Cook Time: 2 hours

Total Time: 2 hours & 10 minutes

## Slow Roasted Tomatoes

### Ingredients

- 3 cups cherry tomatoes, halved
- Extra-virgin olive oil
- sea salt and freshly ground black pepper
- fresh rosemary or thyme, optional

### Instructions

Preheat the oven to 250°F and line a large baking sheet with parchment paper.

Place the cherry tomatoes cut side up on the baking sheet and drizzle with olive oil, sprinkle with salt, pepper, and fresh rosemary or thyme, if using.

Roast the tomatoes until they're well shriveled around the edges, 2 to 3 hours. The time will vary depending on the size and water content of your tomatoes.