Roasted tomatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- tomatoes

- a sprig of fresh rosemary
- olive oil
- balsamic or balsamic style vinegar
- salt and pepper

Instructions

These tomatoes are so tasty and versatile. Use them as a topping for bruschetta, toss with fresh cooked pasta or as a base for a wonderful soup. The quantity of ingredients used depends on how many tomatoes you have on hand, the recipe scales well.

1. Preheat oven to 180C

2. Cut tomatoes into eights and arrange in a baking dish
3. Drizzle with olive oil and vinegar

4. Remove rosemary leaves from sprig and sprinkle over tomatoes
5. Add freshly ground black pepper and salt
6. Place in a oven and roast for an hour.