Roasted Tomatoes & Italian Sausage

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups cherry and grape tomatoes, mixed

1/2 lb Italian sausage, sliced

3 tablespoons olive oil

2-3 tablespoons balsamic vinegar

6 cloves garlic, peeled

1/2 cup basil, roughly chopped

1/4 cup parsley, chopped

Salt, to taste

Instructions

1. Toss tomatoes with 2 tablespoons olive oil and 5 whole garlic cloves. Roast at 400 degrees for approximately 25 minutes or until tomatoes darken and begin to burst. Remove from oven.

2. Mince last clove of garlic and cook with remaining olive oil in a pan over medium heat. Add sausage as garlic sizzles and cook until done.

3. Add cooked tomatoes and balsamic vinegar to sausage and stir to combine. Remove from heat.

4. Top with basil and parsley.