



Roasted Tomatoes

Yield: 3-4 servings

Serving size: 1 cup

Ingredients

3-4 each	Roma tomatoes
1-2 Tablespoons	Olive oil (or canola)
½ teaspoon	Garlic powder
½ teaspoon	Dried basil
½ teaspoon	Dried oregano

Equipment

- Chef knife
- Cutting board
- Sheet pan
- Parchment paper

Method

1. Preheat oven to 400°F (or 375°F on convection) and prepare a sheet pan with parchment paper.
2. Cut tomatoes in half lengthwise and place them, cut side up, on the prepared sheet pan.
3. Drizzle tomatoes with olive oil and sprinkle with garlic powder, basil, and oregano.
4. Roast for 40-45 minutes, until tomatoes are tender and slightly golden brown.

Helpful Tips

- Make this recipe your own by switching up the herbs and spices
- Fresh garlic and herbs can be substituted for dried if desired