

OVEN-DRIED TOMATOES WITH ROSEMARY



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By Food lovers recipes

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15 cherry tomatoes, halved
1 tbsp of olive oil
 $\frac{1}{2}$ garlic clove, minced
8 rosemary leaves, finely chopped
salt
pepper

Preheat the oven to 150°C/gas mark 2.

Mix the garlic and rosemary into the oil and season with salt and pepper.

Place the halved tomatoes cut-side up on a baking tray and drizzle the flavoured oil over them. Place in the oven and cook for 35–45 minutes or until just starting to dry out, then remove from oven. Store in container in fridge for up to a week.

Photo and recipe: Elize de Kock