

# Roasted Tomatoes

Recipe courtesy of Ina Garten

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Total Time: 33 min

Prep: 8 min

Yield: 4 to 5 servings

## Ingredients

12 tomatoes, halved lengthwise, cores and seeds removed

4 tablespoons good olive oil

1 1/2 tablespoons balsamic vinegar

2 large garlic cloves, minced

2 teaspoons sugar

1 1/2 teaspoons kosher salt

1/2 teaspoon freshly ground black pepper

## Directions

Preheat the oven to 450 degrees F.

Arrange the tomatoes on a sheet pan, cut sides up, in a single layer. Drizzle with olive oil and balsamic vinegar. Sprinkle the garlic, sugar, salt, and pepper over the tomatoes. Roast for 25 to 30 minutes, until the tomatoes are concentrated and beginning to caramelize. Serve warm or at room temperature.