

Rosemary Roasted Tomatoes

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 40 minutes

Serves: 10, ½ cup portions

CChints: Purchase Rosemary that is green in color and does not have yellowing or browning springs. To store, rinse in cold water, shake dry, wrap in a paper towel, and refrigerate for 1-2 weeks. Rosemary is also easy to grow in your garden if you live where the winter temperatures do not drop below 35 degree F.



- 1 Tablespoon chopped fresh rosemary
- 1 Tablespoon chopped fresh oregano
- 1 Tablespoon olive oil
- 2 teaspoons grated lemon rind (lemon zest)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 pounds plum tomatoes, quartered lengthwise
- 3 cloves of minced garlic, fresh or from a jar

Preheat oven to 400 degree F. For easy clean up, line a 9x13 baking dish with foil to cover the bottom, sides and even the handles or use a silicone baking mat.

Add all the ingredients to a large bowl and use a spatula to gently stir everything together. Pour into your pan and bake for 30 minutes.

Turn the oven to broil. Broil 5-6 minutes, until some of the edges are brown.

Remove from the oven and gently spoon into a serving bowl.