Roasted Cherry Tomatoes

Ingredients

- 2-3 pints cherry tomatoes
- 2-3 sprigs fresh thyme or rosemary
- 3 Tablespoons Extra Virgin Olive Oil
- Sea salt
- Fresh ground pepper

Directions

1. Preheat oven to 425 degrees
2. Toss tomatoes with herbs, EVOO, salt and pepper and spread on a rimmed baking sheet.
3. Roast, tossing occasionally, until tomatoes are blistered – 20-25 minutes.
4. Transfer the tomatoes to a serving platter and sprinkle with a little more sea salt. Serve hot or at room temperature.