



# Roasted Garlic Tomatoes

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	25 MIN		10

Roasted garlic tomatoes are a simple and flavorful dish made by roasting fresh tomatoes with garlic, olive oil, and seasonings. Roasting enhances the natural sweetness of the tomatoes while adding a rich garlic depth. This easy recipe is perfect as a side dish, topping, or ingredient for pasta, salads, and more. With minimal preparation, roasted garlic tomatoes deliver bold flavor and versatility.

## Ingredients

- 2 cups cherry or grape tomatoes
- 3-4 garlic cloves, minced
- 2 tablespoons olive oil
- Salt and pepper to taste
- Optional: 1 teaspoon dried oregano or basil
- Optional: fresh herbs for garnish

## Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 20-25 minutes

- Total Time: 30-35 minutes
- Servings: 4
- Course: Side Dish / Ingredient
- Cuisine: International

## Cooking Method

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### Instructions

1. Preheat oven to **400°F (200°C)**.
2. Place tomatoes in a baking dish or on a baking sheet.
3. Add garlic, olive oil, salt, pepper, and optional herbs.
4. Toss gently to coat.
5. Spread in a single layer.
6. Roast for **20-25 minutes** until tomatoes are soft and slightly caramelized.
7. Remove from oven and let cool slightly.
8. Garnish with fresh herbs if desired.
9. Serve warm or at room temperature.

## Cooking Tips

- Use cherry or grape tomatoes for best results
- Roast until tomatoes start to burst
- Avoid overcrowding the pan

## Variations

- Add balsamic vinegar for extra depth
- Use roasted garlic instead of raw
- Add chili flakes for spice
- Sprinkle parmesan cheese before serving

## What to Serve with Roasted Garlic Tomatoes

- Pasta
- Toast or bruschetta
- Salads
- Grilled chicken or fish
- Grain bowls

## Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

## Reheating

Reheat gently or use cold in salads.

## Frequently Asked Questions

### Can I use large tomatoes?

Yes, cut into chunks before roasting.

### Why are my tomatoes watery?

They release juice during roasting—this is normal.

### Can I freeze roasted tomatoes?

Yes, freeze for up to 2 months.

### Recipe Author

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