



Blistered Tomatoes



Ingredients:

- 2 cups cherry tomatoes
- 2 TBLs olive oil
- 2 garlic cloves minced
- 1 TBLs chopped fresh basil or other herbs
- Kosher salt and black pepper to taste

Method:

1. Heat the oil in a medium pan over medium-high heat. Add the tomatoes and let them sit undisturbed in the pan for 2 minutes, to blister on the bottom.
2. Add the garlic, salt, and pepper, and then stir together with the tomatoes. Let them cook and blister another 2-3 minutes, stirring a few more times.
3. Remove the blistered tomatoes from the heat, then top with chopped basil or other fresh herbs.