



Cherry Tomato Confit

Ingredients

- 4 pints cherry tomatoes
- 6 garlic cloves, smashed and peeled
- 6 sprigs of fresh thyme
- 1/4 cup [Fustin's Tuscan Herb olive oil](#)
- salt and pepper to taste

Sharon's Hint

use over bruschetta, pasta, grilled meats or in salads. Adapted from goodhousekeeping.com

Directions

Step 1.

Preheat oven to 350 F. On a large rimmed baking sheet, toss cherry tomatoes, garlic and thyme with olive oil, salt and pepper. Bake for 45-50 minutes until tomatoes are wrinkled and fragrant. Shaking the pan 1/2 way through baking. Let cool and use as needed.