

Roasted Tomatoes

the STUFF

tomatoes
fresh garlic
olive oil + balsamic vinaigrette
black pepper + oregano + basil
1/2 large white onion
farfalle
parmesan cheese



what TO DO

wash tomatoes, slice in half & toss in the bowl
cut garlic into slices & toss in the bowl
add about 1 tablespoon olive oil & 1 tablespoon balsamic vinaigrette
season with black pepper, oregano & basil
mix in the bowl
spoon onto a baking pan cover with aluminum foil
bake on 350 F until the tomatoes are soft and tender (about 10-15 mins)

in a frying pan ...
add a little olive oil
sauté onions seasoned with oregano
mix the onions with the garlic roasted tomatoes

bring water to a boil
cook farfalle (bow tie pasta!)
drain
top with onion & garlic roasted tomatoes
grate parmesan cheese

personal NOTES