

# Grilled Cherry Tomatoes

## Ingredients:

- 2 pints cherry tomatoes
- 3 garlic cloves
- ½ tbsp. extra virgin olive oil
- 1 tbsp. balsamic vinegar
- ½ tsp. kosher salt
- ⅛ tsp. black pepper
- ¼ cup fresh basil, chopped



<b>Nutrition Facts</b>	
Serving Size ¾ cup (160g)	
Servings Per Container 4	
<b>Amount Per Serving</b>	
<b>Calories</b> 50	<b>Calories from Fat</b> 20
% Daily Value*	
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 250mg	<b>10%</b>
<b>Total Carbohydrate</b> 7g	<b>2%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 4g	
<b>Protein</b> 2g	
Vitamin A 30%	• Vitamin C 35%
Calcium 2%	• Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

## Directions:

1. Heat oven to 400 degrees F.
2. Combine all the ingredients except the basil in a roasting pan. Roast for 20 minutes, stirring occasionally, until the tomatoes are just bursting.
3. Carefully transfer the tomatoes to a bowl and set aside.
4. Place the roasting pan on the stove over medium heat (or transfer the liquid to a small saucepan) and reduce the liquid until slightly thickened, about 5 minutes. Toss the tomatoes with the basil. Drizzle some of the thickened balsamic sauce on each serving.