

Roasted Cherry Tomatoes with Garlic and Saffron Oil

Ingredients

¼ c olive oil	6 thyme sprigs
Big pinch of saffron, crushed	3 bay leaves
6 garlic cloves, sliced	24 oz cherry/grape tomatoes (multicolored is nice)
¾ tsp smoked paprika	lots of flaky sea salt (Maldon)
pinch of red pepper flakes	handful of chopped flat-leaf parsley

Directions

Preheat oven to 400 degrees. In a medium pan, heat oil over med-low heat. Add saffron, garlic, paprika and red pepper flakes, cook 1 minute. Add thyme, bay and tomatoes; cook 1 minute more. Transfer to a baking dish or sheet large enough to hold tomatoes in a single layer (9x13). Bake tomatoes until plump and tender and beginning to split, about 15 minutes. Let tomatoes cool for 5 minutes before topping with salt and parsley. Great served as a side dish, but even better as a tapa served atop toasted or grilled bread. Serves 6-8

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