

HERB-ROASTED CHERRY TOMATOES

- 1 lb cherry tomatoes, cut into halves
- 2 T **Emily G's Roasted Red Pepper Jam**
- 3-4 T olive oil
- 1 T fresh parsley, chopped



EMILY G'S™
JAM OF LOVE

Preheat the oven to 350°. Toss the tomatoes and jam with the olive in a medium bowl. Season with salt and pepper to taste. Place the mixture in a shallow baking dish. Bake for 1 hour or until tender and slightly brown around the edges. Toss with the parsley and serve.

Option: For a delicious take on caprese salad, pour the hot tomatoes over spinach or arugula to wilt. Top with freshly grated parmesan and a drizzle of balsamic vinegar.

