

Tomato Confit

Ingredients:

- 1 pint cherry or grape tomatoes
- 1/3 cup olive oil
- 3 cloves garlic, whole clove
- 1 tbsp Fennel and Fire Pasta Toss seasoning
- Fennel and fire Pink & Pink seasoning salt to taste
- Fresh artisan bread, for serving



Instructions:

- Preheat your oven to 350°F (175°C).
- Place the tomatoes in a small baking dish so they fit snugly in a single layer.
- Pour the olive oil over the tomatoes, coating them well. Add sliced garlic and sprinkle with Fennel and Fire Pasta Toss seasoning and a pinch of salt.
- Bake in the preheated oven for 20 minutes, or until the tomatoes are tender and just beginning to burst.
- Remove from the oven and let cool slightly. Serve warm with fresh artisan bread for dipping.
- Enjoy the flavors of simple, delicious ingredients brought together effortlessly!

Jay Stratton