

MARINATED CHERRY TOMATOES



Makes: 8 servings Serving Size: 1/2 cup

From salads to pasta to bruschetta, there are so many things you can do with these simple marinated cherry tomatoes with garlic, fresh herbs and onions.

INGREDIENTS

- 1 pound cherry tomatoes, halved
- 2 garlic cloves, minced
- 1/4 cup finely chopped onions
- 2 tablespoons red wine vinegar
- 3 tablespoons olive oil
- 1 tablespoon minced chives
- 1 tablespoon chopped parsley
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 pound cherry tomatoes, halved

DIRECTIONS

1. In a large bowl, whisk together the garlic, onions, vinegar, olive oil, chives, parsley, salt and pepper.
2. Stir in the tomatoes. Let them marinate for 1-2 hours at room temperature. You can also marinate the tomatoes in the refrigerator for 12-24 hours. Just make sure to let them come to room temperature before serving.
3. Store the tomatoes in an airtight container in the refrigerator up to 5 days.

Serving suggestions

- Salad with or without greens
- On top bruschetta or toasted crostini
- Tossed in pasta salad
- Stirred into cooked brown rice, quinoa, barley, or other grains
- Poured over grilled fish or chicken

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