
Slow-Baked Herbed Tomatoes

Leftovers tip: *You can make an easy pasta dish with any leftovers: Cut the tomatoes into slivers and toss with hot pasta, a little olive oil and fresh basil.*

12 plum tomatoes (about 3 pounds)

Sugar

Pepper

Dried basil, oregano or tarragon

¼ cup extra-virgin olive oil



1. Preheat the oven to 325°F.
2. Halve the tomatoes lengthwise. With a small, sharp knife, cut out just the top of the hard white core. Make a few cuts through the hard flesh in the tomato center, being careful not to pierce the skin.
3. Place the tomatoes on a rimmed baking sheet. Sprinkle each tomato half with a small pinch of sugar and pepper and a generous pinch of herb. Drizzle ½ teaspoon oil over each tomato half.
4. Bake for 30 minutes. Reduce the oven temperature to 200°F and bake until the tomatoes are collapsed, 2 to 2 ½ hours. Serve warm or at room temperature.

Makes 6 servings

Total time: 3 hours 15 minutes

Per serving: 104 calories, 9 g fat, 5 g carbohydrates (1.5 g fiber), 1 g protein, 6 mg sodium

