

## **Roasted Cherry Tomatoes with Mint**

<http://userealbutter.com/2013/04/29/roasted-cherry-tomatoes-with-mint-recipe/>

1 lb. cherry tomatoes  
2 tbsps olive oil  
1/2 tsp sea salt  
freshly ground black pepper to taste  
3 tbsps fresh mint

Preheat oven to 425°F. Rinse the cherry tomatoes and pat dry. Place the tomatoes in a bowl and toss with olive oil to coat. Sprinkle sea salt and black pepper over the tomatoes and toss again. Pour the tomatoes into a baking dish or small roasting pan and arrange in a single layer. Roast the tomatoes for 10 minutes until the skins begin to split. Remove from oven. Chiffonade the mint and sprinkle over the tomatoes, tossing to distribute. Serves 2-4.