

TOMATOES SMASHED

2 ½ lbs. large cherry tomatoes
¼ cup olive oil
sea salt
pepper

red pepper flakes
French bread
1 clove garlic

Heat broiler. Set cooking rack at highest level. Place tomatoes on a rimmed baking pan. Broil until they soften and the skins start to blister and split, about 2 minutes. Using tongs, flip the tomatoes and broil until blistered, about 2 minutes more. Transfer the tomatoes to a serving dish and lightly squash with a fork so some of the juices run out. Sprinkle with oil, salt, pepper, red pepper flakes and fold gently to combine. Serve over toasted French bread that has been rubbed with a garlic clove.

Commented [RRS1]: Recipe card inserted lined side up, heading to left