

Oven Dried Tomatoes

Ingredient

Quantity

Instruction

tomatoes

- Preheat the oven to 250 deg F.
- Cut the tomatoes into pieces: cherry tomatoes in half, Campari-sized tomatoes & Roma-sized in quarters, slicing tomatoes in eighths.
- Place the tomato pieces on a large cookie sheet covered with a sheet of parchment paper.
- Drizzle a few drops of olive oil and a little salt over each tomato piece.
- Cook at 250 deg F for an hour and a half to two hours, depending on how dry you want your tomato pieces. I like one hour and 40 minutes.
- Toss dried tomatoes into pasta salads, omelettes and frittatas, soups, or just eat them like candy.

