

Tomato Confit



Time: 1-1 ½ hours baking

Serves: 4

Ingredients: 2 cups cherry tomatoes
¼ cup olive oil
1 ½ teaspoons sea salt
1 teaspoon black pepper
10 peeled garlic cloves (optional)
8 large thyme sprigs or a pinch of saffron

Directions:

1. Preheat oven to 275 degrees F.
2. Spread tomatoes onto a large rimmed baking sheet.
3. Add oil, salt, pepper, and garlic. Then toss gently to coat.
4. Tuck thyme sprigs into mixture.
5. Bake at 275 degrees F until tomatoes have wilted but have not burst, approximately 1 ½ to 2 hours.
6. Cool tomato mixture to room temperature and discard thyme.
7. Serve with rice cakes, gluten free crackers, gluten free tortilla chips, or gluten free toast.