



Ask Aunt V

"...from the garden to the table, from the classroom to the community..."
Veronica Porter "Aunt V"

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Roasted Cherry Tomato Caprese

The classic fresh tomato and mozzarella salad gets a roasted makeover.

Ingredients

2 pints roasted tomatoes

4 sprigs thyme

4 garlic cloves, smashed

.25 cup extra-virgin olive oil

Salt and Pepper to taste

8 ounces mozzarella, torn into pieces, room temperature

Country-style bread, toasted lightly

Preheat oven to 350 degrees. Place tomatoes, thyme, garlic, and oil in a rimmed baking sheet in a single layer. Season lightly with salt and pepper. Heat until ingredients are warmed, about 20 minutes, stir, turn sheet pan around, heat an additional 10-20 minutes. Remove garlic cloves. Let cool slightly.

Arrange mozzarella on a platter, torn into small pieces. Spoon warm tomato mixture with juices over cheese, sprinkle with sea salt. Serve with lightly toasted country-style bread. Dip bread into cheese and soak up all the juices. Enjoy!