



Roasted Tomatoes

INGREDIENTS

1 TBSP Olive oil
5 large plum tomatoes; halved lengthwise
Salt
Pepper
Garlic powder
Thyme

DIRECTIONS

Put oven rack in the middle position and preheat oven to 350. Oil a shallow pan or baking sheet. Arrange tomatoes cut side up. Drizzle with olive oil and sprinkle with salt, pepper, garlic and thyme. Roast until tomato skins are wrinkled and beginning to brown on the bottom - approximately 60-90 minutes. Transfer to serving dish, tent with foil to keep warm until ready to serve. Each tomato half is 20 calories.