



# Roasted Cherry Tomato Salad

## Serves 6

2 lbs. (900g) cherry tomatoes, halved  
¼ cup (60ml) olive oil  
1 tbsp. honey  
½ tsp. sea salt  
1 small cucumber, peeled, diced  
½ cup (70g) feta cheese, crumbled  
1 small red onion, chopped  
2 tbsp. balsamic vinegar  
1 tbsp. basil, chopped  
pepper

## What you need to do

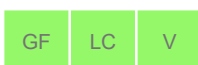
Preheat the oven to 350°F (180°C).

Place half of the tomatoes in a bowl and, set aside.

Gently mix the other half of tomatoes in a separate bowl with the olive oil, honey, and salt.

Place the seasoned tomatoes on a baking tray on the top rack of the oven. Bake for about 45 minutes until they start to shrink and caramelize. Once cooked set aside to cool.

Once cooled, mix the roasted tomatoes with the fresh tomatoes, cucumber, feta cheese, onion, vinegar and basil in a large bowl. Season to taste with salt and pepper and serve.



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
15 mins	45 mins	163	12	12	3

\*Nutrition per serve

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