



Roasted Tomatoes with Baby Spinach and Pesto

SERVES 4

INGREDIENTS

8 ripe tomatoes, halved
1 tablespoon olive oil
2 cloves garlic, sliced
16 fresh basil leaves
100g baby spinach leaves

PESTO DRESSING

1 tablespoon extra virgin olive oil
1 tablespoon balsamic vinegar
2 tablespoons basil pesto

METHOD

1. Preheat oven to 200°C.
2. Place tomatoes, oil, garlic, basil, and spinach in a bowl. Toss to combine.
3. Line a baking tray with foil and place tomatoes cut side up on the tray.
4. Sprinkle with garlic and basil leaves and roast for 35-40 minutes until the edges are shrivelled. Cool for 10 minutes.

