

# ROASTED TOMATOES AND WHITE BEANS

## INGREDIENTS

- 1 PINT RED/YELLOW GRAPE TOMATOES
- ½ TBSP OLIVE OIL, DIVIDED
- ½ TSP DRIED THYME
- ¼ TSP SALT
- ⅛ TSP BLACK PEPPER, DIVIDED
- 1 TSP MINCED GARLIC
- 1 CAN WHITE BEANS, DRAINED AND RINSED

## DIRECTIONS

1. PREHEAT OVEN TO 400 °F.
2. MIX TOMATOES, 1 TEASPOON OIL, THYME, ⅛ TEASPOON SALT, AND DASH OF PEPPER ON RIMMED BAKING SHEET. ROAST 25 MINUTES.
3. HEAT REMAINING OIL IN MEDIUM SKILLET OVER MEDIUM HEAT. ADD GARLIC AND COOK FOR 30 SECONDS.
4. ADD BEANS AND REMAINING TEASPOON PEPPER AND COOK, STIRRING OCCASIONALLY, UNTIL HEATED THROUGH, ABOUT 3 MINUTES. TOP WITH TOMATOES, AND ENJOY!

