About 30 minutes

Makes 1 cup

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## Ingredients

- 1 punnet (250g) mini plum tomatoes
- 3 garlic cloves, lightly smashed
- 1 sprig fresh thyme
- 1 Tbsp (15ml) olive oil
- 1 Tbsp (15ml) balsamic vinegar
- 1 Tbsp (15ml) muscovado sugar
- Salt and milled pepper

## For serving:

- Toasted bread
- Mozzarella cheese

## Method

- 1. Preheat oven to 200°C.
- 2. Combine tomatoes, garlic and thyme on an oven tray.
- 3. Add olive oil, balsamic vinegar and muscovado sugar. Season.
- 4. Roast for 20 minutes.
- 5. Serve warm or at room temperature.

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