

About 30 minutes

Makes 1 cup

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

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.

[Browse more sides and sauces recipes here.](#)