

Cherry Tomato Confit and Goat Cheese Appetizer

Oven roasted cherry tomato confit can be used as a sauce for pasta or roasted meats or fish, as well as a delicious appetizer.



| Prep Time | Cook Time | Total Time |
|-----------|-----------|------------|
| 10 mins | 45 mins | 55 mins |

Course: Appetizer Cuisine: American

Keyword: cherry tomato, easy appetizer, tomato confit Servings: 8 people

Ingredients

- 2 cups small cherry tomatoes
- 4 garlic cloves
- 1/2 cup extra virgin olive oil
- 4 sprigs thyme
- 4 chives
- 1 teaspoon kosher salt
- 4-6 ounces goat cheese

Instructions

1. Preheat oven to 350 degrees.
2. In a glass or ceramic baking pan, add the tomatoes, garlic, extra-virgin olive oil, herbs and salt. Bake for 45-60 minutes or until tomatoes are softened and oil is bubbly. Remove the tomatoes from the stove.
3. Place the goat cheese in a small rimmed serving platter. Top the goat cheese with the warm cherry tomato confit mixture, herbs and garlic. Serve immediately with baguette slices or crackers.