

# Quick Pan Roasted Cherry Tomato Sauce



Makes: about 10 servings



**Total Time: 15 minutes**

**Ingredients:**

- ¼ cup D'Avolio Tuscan Herb Infused Olive Oil
- 2 lb. fresh cherry or grape tomatoes
- 4 large cloves garlic, smashed
- 2-3 Tbsp. D'Avolio Barrel Aged Pinot Noir Wine Vinegar or 18 Year Traditional Balsamic Vinegar
- Salt and pepper to taste

**PREPARATION**

1. **In a large, heavy skillet** add D'Avolio Tuscan Herb Infused Olive Oil, tomatoes, and garlic cloves. Cook over medium heat, stirring occasionally until tomatoes begin to brown and burst and garlic softens, about 10 minutes. Press gently on tomatoes to encourage bursting. Remove from heat and drizzle with D'Avolio Barrel Aged Pinot Noir Wine Vinegar, or 18 Year Traditional Balsamic Vinegar. Season with salt and pepper to taste.

This fast sauce tastes great served warm or room temperature over grilled fish, chicken, or pork. It also pairs well with fresh goat cheese on warm bread.

**Nutrition:** 70 calories; 6g fat (1g saturated); 5g carbohydrates; 1g fiber; 123mg sodium

