

## Blistered Cherry Tomatoes



### INGREDIENTS:

2 pints cherry tomatoes  
2 tbsp avocado oil  
2 tbsp fresh parsley,  
chopped  
1 tbsp fresh basil,  
chopped  
1 tsp garlic powder  
1 tsp salt

### INSTRUCTIONS:

1. Add oil to a large cast iron (or non-stick) skillet and preheat over medium heat.
2. Add tomatoes and toss to coat evenly in oil.
3. Let sit in pan untouched for 3 minutes or until blistered.
4. Add parsley, garlic powder, and salt. Stir and cook 2 more minutes.
5. Remove from heat and top blistered tomatoes with fresh basil.
6. Serve hot or cold.

