



Slow-Roasted Tomatoes *with Burrata*

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| <ul style="list-style-type: none">▪ 1 pound on-the-vine tomatoes (such as Campari)▪ ½ pound cherry tomatoes▪ ½ teaspoon kosher salt▪ ½ tablespoon freshly cracked black pepper | <ul style="list-style-type: none">▪ ½ cup packed basil leaves▪ 1 ¼ cup extra-virgin olive oil▪ 8-12 ounces burrata▪ Flakey salt and fresh bread, for serving |
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- 01 Preheat the oven to 275° Fahrenheit. In a 9x9 baking dish or pie plate, add the tomatoes and sprinkle all over with the salt and pepper. Arrange the basil leaves all around the tomatoes, then pour the olive oil over the top.
- 02 Transfer the dish to the oven and roast for 75 minutes, or until the tomatoes are split, tender, and soft. Remove from the oven and allow to cool for 15-20 minutes. Arrange the burrata in the dish, then serve with a sprinkle of flakey salt and fresh bread.

**This dish can be made up to 1 day ahead of time. To reheat, add back to a baking dish or pie plate and warm in a 300° oven for 15 minutes.*