

Melted Tiny Tomatoes

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4 cups assorted cherry and/or grape tomatoes
2 tablespoons extra virgin olive oil
1/2 teaspoon kosher or sea salt
1/2 teaspoon Creole or Cajun seasoning
1/2 teaspoon paprika
1/2 teaspoon brown sugar
1/4 teaspoon freshly cracked black pepper
1 teaspoon dried herbs (rosemary, basil, oregano, parsley, mixed Italian, herbes de provence or combination)

Preheat oven to 400 degrees F. Place tomatoes in a bowl, drizzle with olive oil and toss. Sprinkle with seasonings and herbs; toss. Spread on a rimmed baking sheet. Roast, uncovered for 15 to 20 minutes, or until skins begin to wrinkle, stirring gently halfway. Let cool. Squeeze tomatoes from skins and use whole or puree to use in sauces, serve spread on toasted bread, or toss with cooked pasta. Actual time will depend on size of tomatoes.

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