

### **Herby Cherry Tomatoes**

olive oil

2-3 handfuls of ripe cherry tomatoes

a palmful of mixed herbs

salt and pepper

Heat a splash of oil in a cast iron skillet. When hot, add the cherry tomatoes--careful, when they start to split they will splatter. Cook for 2-3 minutes, moving them around in the pan. Toss in the herbs and cook for about 20 seconds. Season with salt and pepper and serve tossed with pasta, tossed into a salad, added to corn, topped with Parmesan, smashed and spread on crusty bread, added to a sandwich, served over scrambled eggs, or as is.