

# **Stracciatella & Roasted Cherry Tomatoes**

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**Category: Hors d'Oeuvres**  
**Servings: 12**  
**Preparation Time: 20**  
**Cooking Time: 15**

## **Ingredients:**

**1 ½ cups stracciatella**

**1 ½ pints of cherry tomatoes (mixed color if available)**

**1 medium clove of garlic**

**2 Tbsp of extra virgin olive oil**

**1 Tbsp of julienned fresh basil leaves (optional)**

**1/4 tsp of salt**

**1/2 tsp of dried Italian Seasoning (optional)**

**Step 1: Step 1: Wash the cherry tomatoes and allow them to dry thoroughly. Preheat the oven to 350 degrees. Line a baking pan with foil (for easier clean up).**

**Step 2; Thinly slice the clove of garlic. In a medium mixing bowl add the sliced garlic, cherry tomatoes, olive oil, salt and Italian seasoning if using. Mix well to coat the tomatoes. Place on the prepared baking pan and bake until the tomatoes begin to burst; about 15 minutes. Remove from the oven and allow them to cool.**

**Step 3: Spread the stracciatella on a rimmed baking dish or plate. Top with the cooled roasted cherry tomatoes. Garnish with fresh julienned basil (if using) and serve with crostini toasts.**

**Buon Appetito!**



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