

Idiot's Kitchen Recipe – Saucy Balsamic Tomatoes

Recipe from www.idiotskitchen.com – Adapted from Ina Garten



Ingredients:

2 Tablespoons olive oil
1 medium onion, chopped (about 1 cup)
2 cloves garlic, minced
1 pint (2 cups) cherry or pear tomatoes, stems removed & cut in half
1 Tablespoon balsamic vinegar
2 Tablespoons fresh basil leaves, chopped
Salt & Pepper

Heat 2 Tablespoons of olive oil in a medium sauté pan over medium heat. Add 1 medium onion that has been finely chopped and sauté for 5 minute until tender but not browned.

Rinse 1 pint (2 cups) of cherry tomatoes and remove the stems. Cut the tomatoes in half vertically or through the stem end. Add the tomatoes and 1 Tablespoon of minced garlic to the pan. Season with a pinch of salt and freshly ground pepper.

Cook over medium low heat for 10-15 minutes until the tomatoes wilt, most of the liquid evaporates, and the sauce thickens slightly.

Remove from heat and stir in 1 Tablespoon of balsamic vinegar. Toss with 2 Tablespoons of chopped fresh basil and serve.

Serve warm or at room temperature.

Makes 4 small servings as a side to fish or chicken. Recipe can easily be doubled.