

Dried Tomatoes with Cumin

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The cumin grain and tomatoes are a perfect combination and make a healthy snack for parties.

Ingredients

25 ounces small vine tomatoes
 2 tablespoons olive oil
 1 teaspoon grain cumin
 ½ teaspoon sugar
 Salt

Preparation Time	5 min	Difficulty	Simple
Portions		Yield	2 cups
Country/Region			
Vegetarian	No		

Preparation

Preheat your oven to 300°F. Wash the tomatoes and cut them in two. Place them face up on an oven tray covered with parchment paper.

Sprinkle with salt, sugar and cumin, then the olive oil.

Place in the oven for 2 to 2 ½ hours checking on them regularly until the tomatoes are dried out but still moist.

Allow to cool for 30 minutes before serving.

Notes

Eat the tomatoes as is, with fresh cheese, or on a slice of toasted bread rubbed with garlic.