

Blue Cheese Blistered Tomatoes

Serves: 4

Ingredients:

2 cloves garlic, thinly sliced
2 tablespoons extra-virgin olive oil
½ teaspoon kosher salt
¼ teaspoon ground black pepper
1 pound cherry or cocktail tomatoes
½ cup blue cheese or gorgonzola, crumbled

Directions:

Preheat the oven or grill to 400 degrees and line a baking sheet with aluminum foil or parchment paper.

In a medium bowl, toss the sliced garlic with the olive oil, salt and pepper. Add the whole tomatoes and toss until they are evenly coated.

Spread the tomato mixture out on the foil-lined baking sheet in a single layer and place the blue cheese crumbles in the bowl; set aside.

Roast the tomatoes until they begin to split open, and their juices start to spill out, about 20 to 22 minutes. They should appear gently blistered, and still able to hold most of their shape with just a little bit of juice spilling out.

Immediately add the blistered tomatoes to the bowl with the blue cheese crumbles, including the garlic slivers and any juice that has spilled onto the foil. Let the mixture sit for 2 minutes and then gently toss to combine – the hot tomatoes will continue to release their juices and partially melt the blue cheese to create a terrific sauce for spooning atop steaks, chicken and pork, serving atop bruschetta and crostini or sopping up with good bread.

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