



HERBY SUNBURST TOMATOES

From the Kitchen of: Azella Markgraf, Sustainable Food Coordinator, OSI

Preparation Time: 15 minutes | **Cook Time:** 15 minutes | **Yield:** 4 servings, as a side

These bright and herby “sunburst” tomatoes are a simple, delicious way to use up an abundance of late summer tomatoes. Azella calls the dish “sunburst” tomatoes because the sweet, acidic flavor relies on sungold cherry tomatoes, stewed until the tomatoes “burst and become jammy.” The resulting dish is plant-based, versatile, and can be served on pasta, a hearty piece of buttered sourdough toast, or with eggs for breakfast, as pictured above.

INGREDIENTS:

- 2 garlic cloves, sliced
- 2 pints sungold tomatoes (or other cherry tomato), halved
- 1/2 cup fresh dill, chopped
- 1/4 cup fresh basil leaves, torn into small pieces
- 1/2 teaspoon red pepper flakes
- salt and pepper, to taste
- 2 Tablespoons olive oil

FOR SERVING:

- 2 slices of sourdough toast
- 2 Tablespoons softened butter, or plant-based butter



“My favorite way to enjoy sungolds is fresh off the vines from my garden!”

INSTRUCTIONS:

- In a medium pan over medium heat, heat the olive oil.
- Once the oil is hot and slightly smoking, add the garlic slices. Sprinkle the garlic with a pinch of salt, then let the garlic slices fry until they are golden brown (around 2 minutes). Watch carefully so the garlic does not burn.
- Remove the garlic slices from the oil and set aside for later.
- Into the pan with the olive oil, add the sungold tomatoes. Add a pinch of salt, black pepper, and the red pepper flakes.
- Let the tomatoes cook for a few minutes until they start to break down. After 2-3 minutes, feel free to give the tomatoes a little squish with your cooking utensil to help them along.
- Once the tomatoes have started to “burst,” add in the basil and continue to cook until the tomato liquid has cooked off and is slightly thicker. This should take around 5 minutes.
- Once the tomatoes are a somewhat thick, jam-like texture, remove them from the heat and stir in the chopped dill. Set the tomatoes aside until you are ready to serve them.
- If desired, toast two slices of crusty sourdough bread. Take the crispy garlic slices and smash them into the softened butter to create a crispy garlic butter. Spread the butter on the toasted bread.
- Serve the tomatoes alongside your slices of toast, dip, and enjoy!