

Roasted Cherry Tomatoes with Cilantro Lime Vinaigrette

Salad:

2 pints cherry tomatoes
1 cup fresh mozzarella balls, cut into small pieces
1/4 cup Cilantro Lime Vinaigrette (see recipe below)
4-6 cups chopped baby spinach
Fresh basil, chopped, if desired

Cilantro Lime Vinaigrette:

1/2 cup fresh lime juice
1/2 cup champagne vinegar
1 cup olive oil
1/2 cup fresh cilantro leaves
1 T sugar
salt and black pepper to taste

- Preheat oven to 350 degrees, and spray a 9x9" glass baking dish with Pam.
- Cut cherry tomatoes in half and roast tomatoes until soft and slightly dehydrated (30-45 minutes).
- In a large saucepan, heat vinaigrette to a boil. Reduce slightly (let some of the vinegar boil off).
- Add cooked tomatoes and stir well.
- Remove from heat and toss with desired amount of baby spinach.
- Add fresh mozzarella and basil.
- Serve warm.

I created this recipe because I love the flavor and health benefits of cooked tomatoes. This dish is gorgeous served on a bed of fresh spinach and is a delicious accompaniment to grilled chicken and flatbread! – Kim

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