



## *Garden Fresh Farm Recipes*

# Sautéed Cherry Tomato Garlic Herb Sauce

The first time we made Sautéed Cherry Tomatoes with Garlic and Herb sauce was with Ricotta and Spinach Gnudi. Wow, what a fantastic combination.

This is a great flavorful sauce to serve with pasta when the garden fresh cherry tomatoes and basil are plentiful.

### Ingredients:

- 4 tablespoons butter
- 12 oz cherry tomatoes, halved
- 1/4 teaspoon salt
- 1/4 tsp ground pepper
- 2 tablespoons chopped fresh basil
- 3 cloves thinly sliced garlic
- 2 tsp cider vinegar
- parmesan cheese (optional)



### Directions:

Melt 4 tablespoon of the butter in large skillet over medium heat until melted. Add garlic, salt and pepper. Sauté just until garlic and butter start to brown.

Add cherry tomatoes and vinegar, sauté, tossing occasionally, until some of the tomato skins just begin to split, for about 5-7 minutes until cherry tomatoes are coated.

Serve immediately with Ricotta and Spinach Gnudi or your favorite pasta. Garnish with basil and parmesan cheese.