



Roasted Tomatoes with Baby Spinach & Pesto

Serves 4 | 181 calories per serve

INGREDIENTS:

- 8 ripe truss tomatoes, halved
- 1 tablespoon olive oil
- 2 cloves garlic, sliced
- 16 fresh basil leaves
- 100g baby spinach leaves

PESTO DRESSING:

- 1 tablespoon olive oil
- 1 tablespoon balsamic vinegar
- 2 tablespoons basil pesto

Place all pesto ingredients in a jar and shake well.

METHOD:

1. Preheat oven to 200°C.
2. Place tomatoes, oil, garlic and basil in bowl. Toss to combine.
3. Line a baking tray with foil and place tomatoes cut side up on tray.
4. Sprinkle with garlic and basil leaves and roast for 35-40 minutes until the edges are shrivelled. Cool for 10 minutes.
5. Place spinach and tomatoes in a large bowl.
6. Drizzle with pesto dressing and toss.

NUTRITIONAL INFORMATION

(per serve*)

Calories:	181 cal
Kilojoules:	754kJ
Protein:	5g
Fat Total:	13.5g
Fat Saturated:	2.1g
Cholesterol:	2mg
Carbohydrates:	6.8g
Dietary Fibre:	5.2g
Sodium:	121mg

*This recipe has 4 serves.