

## SOMETHING SIMPLE: Marinated Tomatoes



**Makes 2 servings | Prep Time 5 minutes | Cook Time 15 minutes**

### Ingredients

- 1/3 cup extra-virgin olive oil
- 1 tbs. white-wine vinegar
- 2 cloves garlic, grated
- 2 tbs. minced fresh parsley
- ¾ tsp. kosher salt
- ½ tsp. freshly ground black pepper
- ½ tsp. red-pepper flakes
- 2 pints grape or cherry tomatoes, halved

### Directions

1. In a medium bowl, whisk the olive oil, white-wine vinegar, garlic, parsley, salt, pepper, and red-pepper flakes until combined. Add the tomatoes and stir to coat.
2. Cover the bowl loosely with a clean kitchen towel, and allow the tomatoes to marinate at room temperature for at least one hour or up to four hours.
3. Serve marinated tomatoes tossed with cooked pasta or beans, spooned over grilled chicken or fried eggs, spread on toast, or with anything else you like.
4. Marinated tomatoes will keep covered in the refrigerator for three to four days. Allow them to sit at room temperature for 20 minutes before serving.

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