

Roasted tomato, mozzarella & rocket



Ingredients

- 350g baby plum tomatoes, halved
- 1 tbsp olive oil, plus more for drizzling
- 1 tbsp balsamic vinegar
- few thyme sprigs, chopped
- 4 thick slices bread (sourdough works well)
- 125g ball mozzarella, torn
- a few basil leaves
- small handful rocket

Method

- **STEP 1** - Heat oven to 200C/180C fan/gas 6. Lay tomatoes, cut side up, in a roasting tray and drizzle with 1 tbsp olive oil, the balsamic vinegar and thyme. Season and cook for 30 mins.
- **STEP 2** - Meanwhile, toast bread until golden. Divide between 2 plates and top with the tomatoes. Scatter on mozzarella, basil leaves and rocket. Drizzle with olive oil and serve.

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