

## **Warm Tomato Sauté**

Courtesy of Carole's Creations

Prep Time: 5 minutes

Cooking Time: 5 minutes

Serves: 4 - 5

**CChints:** You can use Cherry or Grape tomatoes for this recipe. We like the Grape because they are bite size and sweeter...especially at the peak of the growing season. You need 2 teaspoons of lemon zest. Once the lemon has been zested, put the lemon in a bag and use it within 2-3 days. To get the oregano leaves off the stem, hold onto the tip of the stem and run your fingers backwards down the stem.



2 pint containers of Grape or Cherry tomatoes, rinsed and any stems removed

1-1/2 tablespoons extra-virgin olive oil

Dash of salt and pepper

3 gloves minced garlic, fresh or from a jar

5 green onions, green parts chopped and half of the white steams, diced

1-1/2 tablespoons balsamic vinegar

2 teaspoons lemon zest, approximately 1 good size lemon

2 Tablespoon chopped fresh oregano

Optional – 1/3 cup crumbled feta cheese

\* For a heartier vegetable dish, add 2 cups fresh spinach leaves

You will want to do all the prep work for this recipe before you start because it comes together very quickly.

Heat a large skillet over medium heat. Add the tomatoes and cook for 3 minutes, stirring occasionally. Some of the tomatoes will start to blister and may pop open. Reduce the heat to medium low and add the salt through balsamic vinegar, stirring constantly for 1 minute. Sprinkle the lemon zest and oregano over the tomatoes and cook for 1 more minute.

Remove from the heat and serve.

Optional: If you are using the Feta cheese, sprinkle it over the top right before serving.

\* If you are using fresh spinach, add it after the first stage, where the tomatoes have cooked for 3 minutes. It will just take a few minutes for the spinach to wilt.