

# Basil Bursted Tomatoes

4 ingredients · 20 minutes · 2 servings



## Directions

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1. In a large saucepan, heat the oil over medium-high heat. Cook the tomatoes until they start to burst, about 15 to 20 minutes.
2. Stir in the basil and salt. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to five days.

### More Flavor

Add chopped fresh basil, parmesan or nutritional yeast.

## Ingredients

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- 2 **tbsps** Avocado Oil
- 2 **cups** Cherry Tomatoes
- 1 **tsp** Dried Basil
- 1/4 **tsp** Sea Salt