



Roasted Grape Tomatoes & Garlic in Olive Oil

ACTIVE: 10 MIN; TOTAL: 1 HR

8 SERVINGS

Pressed and released in time for the holidays, “new oil” olive oil—called *olio novello* or *olio nuovo* in Italian—is vibrantly green and incredibly fresh-tasting. Its pronounced flavors transform this simple recipe, which can be served as an antipasto or as a sauce with fish or chicken.

2 pints grape tomatoes

6 garlic cloves, smashed

¼ teaspoon crushed red pepper

**⅔ cup plus 1 tablespoon extra-virgin olive oil,
preferably *olio novello* or *olio nuovo***

Kosher salt and freshly ground

black pepper

1 sprig fresh rosemary

1 sprig fresh oregano

Eight ¾-inch slices of ciabatta

1. Preheat the oven to 400°. On a large rimmed baking sheet, toss the tomatoes with the garlic, crushed red pepper and 1 tablespoon of the olive oil and season with salt and pepper. Roast the tomatoes for about 20 minutes, until they burst and their skins begin to shrivel, stirring once halfway through.

2. Pour the remaining ⅔ cup of olive oil into a medium bowl. Crush the rosemary and oregano between your fingers and submerge them in the oil. Add the tomatoes and their juices, stir gently and let stand for 30 minutes.

3. Reduce the oven temperature to 350°. Arrange the ciabatta on a baking sheet and toast for 10 minutes, or until crisp. Spoon the tomatoes and some of the infused oil over the ciabatta, sprinkle with salt and serve. —*Melissa Rubel*

MAKE AHEAD The infused oil can be stored in the refrigerator for up to 3 days. Bring to room temperature before serving.

