



# Roasted Cherries



Recipe created by Chef Selena Darrow, Rooted In Inc.



6 servings



15 minutes

## INGREDIENTS

- 4 cups pitted local cherries
- 1 tablespoon neutral oil, such as sunflower oil
- 1/4 teaspoon fine sea salt
- 1 tablespoon granulated sugar

## DIRECTIONS

1. Preheat oven to 450 degrees. Line a baking pan with parchment paper.
2. Add cherries, oil, salt and sugar to a bowl and stir to coat. Spread cherries on the lined baking pan.
3. Roast cherries for 15 minutes, stirring halfway through roasting.
4. Remove from oven to a baking rack and let cool.

## SERVING SUGGESTIONS

- Spoon over plain Greek yogurt and sprinkle with granola.
- Top cream cheese stuffed French toast.
- Spoon cherries over sliced pork tenderloin
- Slather cream cheese on toast, spoon cherries over, drizzle balsamic, fresh thyme



Shop the Farmers' Market on Broadway for the fresh local ingredients to complete this recipe.

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