

Roasted Grapes



Recipe by Jen, the Eat at Home Realtor

Penney Farms Princess

INGREDIENTS

green seedless grapes
red seedless grapes
extra virgin olive oil
salt to taste

INSTRUCTIONS

Cover the green and red seedless grapes with olive oil and salt to taste.

Then, roast them at 425 degrees for 25 minutes.

They come out slightly wilted, sticky with caramelized sugar and ready to wow your guests. They would be absolutely divine in a salad.

I chose to stick mine on grilled ciabatta with some burrata cheese, arugula and sunflower seeds.