



Roasted Cherry Tomatoes

Q-356-00
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 100 Portions

Each Portion: $\frac{3}{4}$ cup (4- $\frac{1}{4}$ oz)

Pan Size and Number: 18 x 26-Inch Sheet Pans (4)

Temperature: 425°F (218°C)

Time: 4 - 5 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
TOMATOES, CHERRY	5- $\frac{3}{4}$ gal + 2 cup	29 lb 9 oz	29 lb 9 oz
OIL, CANOLA	1- $\frac{1}{4}$ cup	9- $\frac{1}{2}$ oz	
SALT	3 tbsp + 1 tsp	2- $\frac{1}{8}$ oz	
PEPPER, BLACK, GROUND	1 tbsp	0.22 oz	

DIRECTIONS

1. Preheat oven to 425°F (218°C).
2. In a large mixing bowl, combine tomatoes, oil, salt, and pepper. Toss lightly to evenly distribute seasonings.
3. Place about 1- $\frac{1}{2}$ gal tomatoes on each sheet pan.
4. Using an oven on convection mode, roast cherry tomatoes at 425°F (218°C) for 4 to 5 minutes. CCP: Internal temperature must reach 135°F (57°C). Serve immediately or CP: hold hot at 135°F (57°C).

RECIPE NOTES

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	46
Carbohydrates	5 g

Sugars*	3 g
Protein	1 g
Fat	3 g
Saturated Fat	0.2 g
Sodium	240 mg
Calcium	13 mg



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