

The rich flavor of beef Ribeye Filets meets the goodness of roasted tomatoes. It doesn't get much more delicious!

[illegible]

25g
Protein

[illegible]

[illegible]

2 cups red and yellow grape or cherry tomatoes, cut in half

[illegible]

[illegible]

[illegible]

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2 teaspoons olive oil

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[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

2 cloves garlic, minced

1/4 teaspoon salt

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1. Heat oven to 400°F. Combine tomatoes, oil, thyme, garlic and salt in medium bowl; toss to coat well. Arrange tomatoes, cut sides up, on metal baking sheet lined with aluminum foil. Roast in 400°F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		10g	70mg		4g	25g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com