

A close-up photograph of several skewers of rosemary cherry skewers. Each skewer features a white, round, herb-marinated vegetable (likely a cherry tomato or small eggplant) and a bright red cherry tomato. The skewers are arranged on a wooden cutting board, which is placed on a blue and white checkered cloth. In the background, a wooden pepper mill is visible. The skewers are garnished with fresh rosemary sprigs and a sprinkle of black pepper. The text "ROSEMARY CHERRY SKEWERS" is overlaid in a white box with red text.

ROSEMARY CHERRY SKEWERS

ROSEMARY CHERRY SKEWERS



Prep time: 10 Minutes
Cook time: N/A
Servings: 4-6 People

INGREDIENTS:

24 TOMZ™ Mixed Snacking Tomatoes
12 fresh rosemary stems
2 130-gram containers of bocconcini (cherry size)
3 tbsp. olive oil
2 tbsp. white balsamic
Cracked salt & pepper to season

DIRECTIONS:

Wash TOMZ™ Mixed Snacking Tomatoes and drain the bocconcini.

In small bowl toss together TOMZ™ Tomatoes, cheese, olive oil and white balsamic.

Strip leaves from rosemary stems, leaving 1-inch of foliage at one end of each stem.

Arrange 2 TOMZ™ Mixed Snacking Tomatoes and two bocconcini balls on each rosemary skewer.

CHEF'S TIP:

Serve as an appetizer or a topping to grilled chicken or steak