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8 oz. cherry or grape tomatoes
Olive oil
Salt & Pepper
Dried Oregano
2 TBS Balsamic vinegar
1 tsp sugar
2 cups couscous
Water or vegetable broth

Preheat the oven to 400 degrees.

Place the tomatoes in an oven proof dish and season with salt, pepper and oregano.

Place the tomatoes into the oven and roast for 20 minutes. Add the Balsamic vinegar and the sugar. Shake the pan well so as to coat all of the tomatoes. Return to oven and roast for an extra 15 to 20 minutes.

While the tomatoes are roasting, cook the couscous as per package instructions. When ready, fluff it well with a fork.

Empty the cooked couscous into a serving platter and pour the roasted tomatoes on top. Make sure to include all the rendered juices. Carefully toss to mix well and serve.

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