

Roasted Tomatoes and Farro (Slow Roasted Tomatoes Etc)

Servings: 4

Source: Food52

Ingredients

- 2 (28 oz) cans whole peeled tomatoes
- 1 head garlic, cloves peeled and smashed
- ¼ cup olive oil
- 3 sprigs basil, thyme, or rosemary, optional
- 1½ cups farro
- 1 handful Parmesan cheese

Method

1. Heat the oven to 300°F. Drain and roughly chop the tomatoes, then toss with the olive oil, garlic, and optional herbs. Salt to taste. Spread the mixture in a large baking dish or a rimmed half-sheet pan — the more cramped it is, the longer it will take to roast — and roast for approximately 2 hours, turning occasionally, or until the tomatoes are sweet and rich and just beginning to dry out.
2. Bring a pot of salted water to a boil. Add the farro and cook it until al dente. Drain the farro and then toss it with the roasted tomatoes and garlic; add more olive oil if necessary. Shower with Parmesan cheese and serve.