

Dehydrated Cherry Tomatoes



Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

- Cherry Tomatoes
- Dried Oregano, Optional
- Himalayan Salt, Optional

Instructions:

1. Wash and drain well.
2. Slice cherry tomatoes in half, lengthwise.
3. Arrange the halved tomatoes on your **NESCO® Dehydrator** trays with the skins facing down.
4. Sprinkle with oregano and sea salt if desired.
5. Set the temperature to 135 degrees Fahrenheit. Allow 10-12 hours to dry.