



## Rosemary Roasted Grapes

8 servings  
30 minutes

### Ingredients

- 5 cups Grapes (seedless)
- 2 tbsps Extra Virgin Olive Oil
- 3 tbsps Rosemary (fresh, chopped)

### Nutrition

Amount per serving	
Calories	69
Fat	4g
Monounsaturated	2g
Carbs	10g
Fiber	1g
Sugar	9g
Protein	0g
Cholesterol	0mg
Sodium	1mg
Potassium	114mg
Vitamin A	76IU
Vitamin C	2mg
Calcium	10mg
Iron	0mg

### Directions

- 1 Preheat the oven to 450°F (232°C).
- 2 Break apart the branches and place the grapes onto a baking sheet. Gently toss in oil and rosemary. Roast for 20 to 30 minutes, stirring halfway, or until soft and slightly charred. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to one week.

**Serving Size:** One serving equals approximately half a cup.

**More Flavor:** Add salt, black pepper, and/or balsamic vinegar.

**Serve It With:** Enjoy as a snack, as a side dish, or over top of coconut ice cream for a sweet and savory dessert.