

The logo for RYVITA, featuring the brand name in white, bold, sans-serif capital letters on a red rectangular background.

Davina's Hummus and Roasted Cherry Tomatoes

Preparation time: 25 minutes

Recipe by: Ryvita



INGREDIENTS

100g cherry tomatoes

1 tsp olive oil

2 tbsp hummus

4 Ryvita Red Quinoa and Sesame Protein Crispbreads

METHOD

1. Preheat the oven to 200c/180c fan/gas mark 6.
2. Toss the cherry tomatoes in the olive oil, add some seasoning and then spread out on a baking tray and cook in the oven for 15-20 minutes until they have started to burst and turn golden.
3. Spread the hummus on the crispbreads and then top with the roasted tomatoes.

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