

# TikTok Tomatoes

Serves 6-8 | 5 minutes

Well, we can say for certain that the recent “TikTok Tomato” trend is over. After all, you’re reading this on a website put together by a bunch of over-40-year-olds, and we first stumbled across the “recipe” in a Bon Appetit feature about social-media food trends. That said, this recipe is so good and so simple, we think it’ll outlive any flash-in-the-pan trend status, living forever in our rolodex of quick and easy dishes that we love to eat. It’s adaptable too: here, we’re using Chile Crunch made by Susie Hojel in Colorado, but you can use any brand you like. Chili crisp seems to have permanently entered the American pantry, and there are a ton of brands out there making their own spin on the crunchy, spicy condiment. That’s quite the introduction for a two-ingredient recipe, so we’ll stop here and let the food do the rest of the talking.

**1 pint cherry tomatoes**

**1-2 tablespoons chile crunch\***

**olive oil, as needed**

**Sea salt flakes, as needed**

**Step 1** Halve the cherry tomatoes lengthwise and place in a medium bowl.

**Step 2** Add 1-2 tablespoons of your preferred chili crunch.

**Step 3** Drizzle with a healthy glug of good olive oil and a sprinkle of flaky salt.

**Step 4** Toss to combine, and serve.

\*sub Hot Mama Smokey Coffee  
Chili Oil or Garlic Chili Crisp