



Total Time: **20 minutes - 23 minutes**

Prep Time: **5 minutes**

Cook Time: **15 minutes**

ingredients (Servings: 4)

1 pound red seedless grapes, rinsed and stems removed

1 Tablespoon extra-virgin olive oil

2 teaspoons fresh thyme leaves, stems removed (or 1 teaspoon dried)

1/4 teaspoon salt

1/4 teaspoon freshly ground pepper

1 Tablespoon honey

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directions

step 1: Preheat oven to 400 degrees F.

step 2: In a large bowl (or in a gallon size Ziploc® Brand Storage Bag), gently mix the grapes with the olive oil, fresh thyme leaves, salt and pepper.

step 3: Arrange the grape mixture on a large baking sheet in a single layer. Don't overcrowd the grapes on the sheet.

step 4: Bake the grapes at 400 degrees F, shaking the baking sheet occasionally until the skins begin to split, about 15 to 18 minutes.

step 5: Remove the grapes from the oven

and drizzle them with the honey. Serve the grapes immediately or let them stand at room temperature until you're ready to serve them.