

Baked Parmesan Tomatoes

INGREDIENTS

- 2–3 large beefsteak tomatoes
- 1 cup shaved parmesan cheese
- 1 Tbsp dried basil
- 1 Tbsp dried oregano
- 2 Tbsp fresh Italian parsley, roughly chopped

INSTRUCTIONS

1. Preheat your oven to 400 degrees F. Spray a baking sheet with cooking spray.
2. Slice the tomatoes into 1/4" slices and arrange on the baking sheet.
3. Top each slice with enough parmesan to cover the top, as well as a sprinkling of basil and oregano.
4. Bake for 10 minutes, until the cheese is melted and bubbly.
5. Top with the fresh chopped Italian parsley.
6. Serve immediately!

- Tastes great with fish, shrimp, or beef dishes as a side dish!

QUICK TIPS FOR YOUR BAKED PARMESAN TOMATOES

- Make sure you pick out ripe tomatoes at the market! You can tell if they are ripe if they have a slight give when you squeeze them.
- Quality parmesan makes a huge difference, see if you can find parmesan that is still in a block. It's usually higher quality than the pre-grated stuff, and you can use a grater to shave it down.