

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

Preheat your oven to 400 degrees F. Spray a baking sheet with cooking spray.

Slice the tomatoes into 1/4" slices and arrange on the baking sheet.

Top each slice with enough parmesan to cover the top, as well as a sprinkling of basil and oregano.

Bake for 10 minutes, until the cheese, is melted and bubbly.

Top with the fresh chopped Italian parsley.

Serve immediately!

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