

Parmesan Roasted Tomatoes

written by The Recipe Exchange | April 3, 2016

Ingredients

6 small tomatoes, halved
1 tablespoon olive oil
Pinch of salt
Ground black pepper
1/2 cup grated Parmesan cheese

Directions

Preheat the oven to 400F.

Rinse the tomatoes and sliced into halves. Toss gently with the olive oil. Season with salt and pepper. Arrange the tomatoes on a baking dish, and top with Parmesan cheese. Roast the tomatoes for about 15-20 minutes or until the Parmesan cheese melted and the top is slightly browned.

Remove from the oven and serve immediately.