

# Parmesan Roasted Tomatoes

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## **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.