

BAKED GARDEN TOMATOES WITH CHEESE

Prepared by: Dave Eckert, June 2019

Serves: 6

Source: Bon Appetit July 2006

2 tablespoons extra-virgin olive oil

3 garlic cloves, chopped

1 medium onion, chopped

1 3/4 pounds fresh vine-ripened or heirloom tomatoes, cut into 1/2-inch pieces

3 tablespoons chopped fresh chives

1 cup (packed) freshly grated Parmesan cheese

1 cup (packed) freshly grated Romano cheese

Two more ways to go: Add chopped fresh basil leaves and/or small cubes of mozzarella cheese. Or use yellow and green tomatoes with the red ones to add summer color.

Preheat oven to 350°F. Oil 11x7-inch baking dish. Heat 2 tablespoons oil in heavy large skillet over medium heat. Add garlic and sauté until fragrant, about 30 seconds. Add onion and sauté until soft, about 6 minutes. Add tomatoes, reduce heat to medium-low, and cook until beginning to soften, about 5 minutes.

Mix in chives; season with salt and pepper. Transfer tomato mixture to prepared baking dish; sprinkle grated cheeses over. Bake until cheese melts and begins to turn golden, about 20 minutes.

