

## Herb-Parmesan Roasted Tomatoes

**Prep Time:** 8 mins

**Cook Time:** 20 mins

**YIELD:** 4 servings (3 slices each)

### Ingredients

- ¼ cup grated parmesan
- ½ teaspoon dried oregano
- ⅛ teaspoon salt
- ⅛ teaspoon black pepper
- ⅛ teaspoon garlic powder
- 2 teaspoons extra-virgin olive oil
- 12 ½-inch-thick tomato slices, from 6 medium tomatoes

### Directions

- **Step 1:** Preheat the oven to 425°F. Line a rimmed baking sheet with parchment. In a small bowl, combine parmesan, oregano, salt, pepper and garlic powder. Add olive oil and stir to form a moist mixture.
- **Step 2:** Arrange tomato slices on a baking sheet and spoon a heaping ½ tsp. Parmesan mixture on top of each slice, dividing evenly. Use your fingertips to press into an even layer. Bake until the tomatoes are soft and the topping begins to brown, about 20 minutes. Serve hot or warm.
- **Nutrition Facts:** Serving size: 3 slices, Calories: 67, Carbs: 6g, Protein: 3g, Fat: 4g

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Battilana, J. (2016, March). Herb-Parmesan Roasted Tomatoes. Retrieved June 24, 2020, from <https://www.health.com/health/recipe/0,,50400000130219,00.html>