

# Parmesan-Roasted Tomatoes



A delicious vegetable side dish that goes with pretty much anything.

**Prep:** 5 mins

**Cook:** 20 mins

**Total:** 25 mins

**Servings:** 6

**Yield:** 6 servings



## Ingredients

6 small tomatoes, halved

1 tablespoon olive oil

1 pinch salt

ground black pepper to taste

½ cup grated Parmesan cheese

## Directions

### Step 1

Preheat the oven to 400 degrees F (200 degrees C).

### Step 2

Place tomatoes in a bowl and toss gently with olive oil and season with salt and pepper. Arrange on a baking sheet and top each tomato half with Parmesan cheese.

### Step 3

Bake in the preheated oven until Parmesan cheese is melted and slightly browned, 15 to 20 minutes.

## Cook's Note:

You can use mozzarella cheese instead of Parmesan cheese.

## Nutrition Facts

**Per Serving:** 65 calories; protein 3.4g; carbohydrates 3.9g; fat 4.3g; cholesterol 5.9mg; sodium 132.4mg.