Broiled Oregano Tomatoes
From – Fresh from the Farmstand

4 tomatoes, halved horizontally
¼ cup butter, softened
2 Tbsp grated Parmesan cheese
1 Tbsp fresh oregano, chopped
1/8 tsp pepper
4 thick slices mozzarella cheese

- Arrange tomatoes (cut-side up) in an ungreased shallow baking pan.
- In a separate bowl, blend butter, Parmesan cheese, oregano and pepper.
- Spread butter mixture over cut tomatoes.
- Top each with a slice of mozzarella.
- Broil under medium heat for 5 minutes, or until topping is golden.

For more recipes visit us at www.HealthyHarvestFarmCSA.com