

# 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.



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