

Grilled Tomato

- fresh juicy tomato
- extra virgin olive oil
- [Italian seasoning](#) ^[1]
- grated Parmesan cheese

Slice tomato in half. Scoop out just a bit of the pulp from each half.

Brush the olive oil over the exposed halves of the tomato.

Combine the Italian seasoning and the Parmesan cheese, in about a 1:1 ratio.

Place under the broiler in the oven for a couple minutes until the tomato is warm and the cheese is melted and golden.

Serve immediately, with balsamic vinegar.

Serves: 1 per tomato

Preparation time: 5 minutes

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