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Baked Parmesan Tomatoes

- 4 Tomatoes, halved horizontally
- ¼ Cup freshly grated Parmesan cheese
- 1 Teaspoon chopped fresh oregano
- ¼ Teaspoon salt
- Freshly ground pepper, to taste
- 4 Teaspoons extra-virgin olive oil

- 1) Preheat oven to 450° F.
- 2) Place tomatoes cut-side up on a baking sheet. Top with Parmesan, oregano, salt and pepper. Drizzle with oil and bake until the tomatoes are tender, about 15 minutes.

Makes 4 servings

