



cherry tomato gratin

serves 2

1 pint cherry tomatoes
4 oz. ciabatta or rustic Italian bread, torn into coarse crumbs
¼ cup grated Parmesan cheese
1 Tbsp. fresh thyme leaves
1 garlic clove, minced
1 Tbsp. olive oil
kosher salt and ground white pepper, to taste

Preheat oven to 400°F. In a medium bowl, combine bread, Parmesan cheese, thyme, and garlic; drizzle with olive oil and toss to combine. Season with coarse salt and ground pepper.

Place cherry tomatoes in a shallow baking dish; scatter bread crumb mixture over tomatoes. Cover baking dish tightly with foil and bake for five minutes. Remove foil and bake until crust is golden and crisp and tomatoes are soft, 10 minutes more.

Serve over fresh mozzarella, grilled eggplant, pasta, grilled fish or roast chicken.