

Baked Tomato Gratin

Ingredients

1 1/4 lb.	Fresh tomatoes, sliced 1/4"
2 T	Fresh chopped basil
1 T	Olive oil
1/2 tsp	Kosher salt
	Pepper, fresh ground
	Topping:
1 cup	Italian breadcrumbs or Panko
1/2 cup	Parmesan, shredded
2 T	Melted butter
2 tsp	Italian herbs
1 tsp	Garlic, minced

Method

1. Combine the topping ingredients and set aside.
2. Wash and slice the tomatoes about 1/4" thick.
3. Start with 1 1/2 lb. tomatoes before slicing.
4. Shingle slices in a small baking dish.
5. Drizzle olive oil over tomato slices.
6. Sprinkle with chopped basil, salt and pepper.
7. Sprinkle topping over tomatoes. Push some topping in between layers.
8. Cover with foil and bake at 375° for 20 minutes.
9. Once the tomatoes are tender and begin to juice, remove the foil.
10. Continue to bake another 10 minutes until golden brown.
11. Makes 6-8 servings.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes
