

Cherry Tomato Gratin

Ingredients:

- $\frac{1}{4}$ cup Italian-seasoned bread crumbs
- $\frac{1}{4}$ cup fresh Parmesan cheese, grated
- 1 clove garlic, minced
- $\frac{1}{4}$ teaspoon black pepper
- 2 tablespoons olive oil
- 2 pints cherry tomatoes
- 3 tablespoons fresh parsley, chopped

Directions:

Preheat oven to 425 degrees. Combine bread crumbs, Parmesan cheese, garlic, and black pepper in a bowl. Set aside. Spray a 9-inch, deep dish pie pan with vegetable oil spray. Place tomatoes in pie plate in a single layer. Sprinkle bread crumb mixture evenly over tomatoes. Drizzle olive oil over mixture. Top with chopped parsley. Bake 20-30 minutes or until golden.

Yield: 6 servings