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| Roasted Tomato Parmesan CupsThis recipe can make use of Riverside’s farm-fresh cherry tomatoes.C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png**Ingredients*** 1 wedge (approx. 4 oz) parmesan cheese coarsely shredded
* 1.5 c **cherry** **tomatoes**
* 2 TBSP extra virgin olive oil
* 1/4 c basil leaves cut into thin strips

**Directions**1. Preheat oven to 375°F. Line a baking sheet with parchment paper. Place 3 tablespoons of cheese on the paper and, with a spoon, spread into a 6-inch circle. Repeat with the remaining cheese to make 4 circles. Bake until lightly browned around the edges, 6 minutes.
2. Meanwhile, place 4 custard cups or small shallow bowls upside down on a countertop. Working one at a time, carefully remove the hot cheese circles from the baking sheet and place over the cups. Let stand to form cups and cool completely.
3. Place the tomatoes in a roasting pan and drizzle with the oil. Roast until the tomatoes split, 10 minutes. Add the basil, tossing to blend.
4. Place a Parmesan cup on each of 4 plates. Divide the roasted cherry tomatoes equally among the cups and serve immediately.

Yield: 4 servingsRecipe: [besthealthmag.ca](http://www.besthealthmag.ca/recipes/roasted-cherry-tomatoes-in-parmesan-cups/) |

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