

Our State eats

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Baked Cherry Tomatoes

Yield: 8 servings.

- 2** tablespoons olive oil
- 24** ounces cherry tomatoes
- 1** teaspoon salt
- 1** teaspoon black pepper
- ¼** cup fresh parsley, chopped
- ¼** cup Parmesan cheese, grated

Preheat oven to 400°. Pour oil into a 9-inch x 13-inch broiler-proof baking dish. Add tomatoes, and turn to coat with oil. Sprinkle with salt and pepper. Top with parsley and cheese. Bake tomatoes until just plump and shiny, but not split, about 10 minutes. Preheat broiler. Broil tomatoes until they begin to split and cheese begins to turn golden, about 2 minutes. Serve warm.

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