

RECIPES FROM AL KRISMER PLANT FARM

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Sliced Tomatoes with Fresh Herb Dressing



PREP TIME **10 Min**
READY IN **1 Hr 10 Min**

SERVINGS & SCALING

Original recipe yield: 8 servings

INGREDIENTS

- 4 large ripe tomatoes, sliced
- 1/4 cup olive oil
- 2 tablespoons chopped fresh thyme leaves
- 2 tablespoons chopped fresh oregano
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh chives
- 2 tablespoons minced garlic
- 1/4 cup freshly grated Parmesan cheese
- salt and ground black pepper to taste

DIRECTIONS

1. Arrange the tomato slices in a shallow casserole dish. Whisk together the olive oil, thyme, oregano, parsley, chives, and garlic in a small bowl. Add salt and pepper to taste. Pour herb mixture over the tomatoes, covering evenly. Top with Parmesan cheese. Cover, and refrigerate at least 1 hour before serving