



Broiled Tasti-Lee Tomatoes with Goat Cheese and Pesto

Yield 4 Servings

Ingredients

4 medium sized Tasti – Lee tomatoes

1 log goat cheese

1 tablespoon parsley, chopped

1/2 cup pesto

Kosher salt and fresh ground pepper to taste

Preparation

Rinse tomatoes under cold running water and pat dry with clean paper towels. Slice off the top and bottom of each tomato with a serrated knife. Cut tomato in half. Place halved tomatoes on a cookie sheet. Turn oven to broil (on high). Season tomatoes with kosher salt and fresh ground pepper. Slice the goat cheese into equal portions and place on top of each tomato. Add a teaspoon of pesto on top of each tomato. Place the sheet pan of tomatoes into the oven, about 12 inches from the top of the oven. Make sure to keep a close eye on the tomatoes while under the broiler. The cooking process should only take about 4 minutes. When the pesto is melted and the cheese is starting to bubble, remove them from the broiler. Let cool slightly and serve warm as a side dish or appetizer. Garnish with chopped parsley.