

TOMATES À LA PROVENÇALE

Here is another way to enjoy the summer tomatoes. Tomatoes Provençale is a French classic and a perfect side dish!

INGREDIENTS

tomatoes
salt
pepper
garlic, minced
dried oregano (or thyme or
any herbes de Provence)
vegan cheese (I use Violife
mozzarella shreds)
olive oil

DIRECTIONS

Preheat oven to 400F.
Cut the tomatoes in 2. Place open side up in a baking dish. Add minced
garlic, salt and pepper to taste. Add plenty of oregano and cheese. Drizzle
with olive oil. Bake for 20 minutes.
Serve hot as a side dish or as main entree with rice.