

## GRATIN OF BEEFSTEAK TOMATOES

*(slightly modified from Fine Cooking, August 2011)*

3 beefsteak tomatoes  
1/4 cup Panko bread crumbs  
1/4 cup grated Asiago cheese  
2 Tbs fresh parsley, minced  
1 tsp Herbes de Provence  
slight drizzle of olive oil  
salt and pepper to taste

Cut the tomatoes in 1/4 inch thick slices, and place them with a little overlap on a broiler-safe type of dish.

Mix the bread crumbs with the cheese and the herbs and sprinkle all over the tomatoes. Season them with salt and pepper (Asiago cheese is salty, use less salt than you normally would); drizzle a small amount of olive oil over the tomatoes (use a spray bottle if you prefer), place the dish under the broiler for 3 minutes or until it starts to get golden on top. Serve right away.