

Cheesy Baked Florida Tomatoes: Easy Summer Side Dish Delight

Cheesy Baked Florida Tomatoes



OVEN
400°F

TIME
20 min

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INGREDIENTS

4 large ripe Florida tomatoes, cut into thick 1/2-inch slices
1 tablespoon olive oil
Salt and black pepper, to taste
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1/2 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
Optional: 2 tablespoons chopped fresh basil or parsley for garnish

DIRECTIONS

- 1. Preheat : Oven & Prep Baking Sheet:** Preheat your oven to 400°F (200°C). Lightly grease a baking sheet or line it with parchment paper to prevent sticking and ensure easy cleanup.
- 2. Arrange : Tomatoes & Season:** Carefully arrange the thick 1/2-inch slices of Florida tomatoes on the prepared baking sheet in a single layer. Try not to overlap them so they can bake evenly. Brush each tomato slice lightly with olive oil.
- 3. Season : Tomatoes:** Evenly sprinkle each tomato slice with garlic powder, Italian seasoning, salt, and black pepper to taste. Don't be shy with the seasoning, as it really enhances the tomato flavor.
- 4. Add : Cheese Topping:** In a small bowl, quickly mix together the shredded mozzarella cheese and grated Parmesan cheese. Generously sprinkle this cheesy blend over each tomato slice, ensuring good coverage.
- 5. Bake:** Place the baking sheet in the preheated oven and bake for 12-15 minutes, or until the cheese is beautifully melted, bubbly, and just beginning to turn golden brown around the edges.
- 6. Broil for : Crispness (Optional):** If you crave an extra crispy, golden-brown top, turn on the broiler for an additional 1-2 minutes. Keep a very close eye on it, as cheese can burn quickly under the broiler!
- 7. Garnish & : Serve:** Remove the baked tomatoes from the oven. Let them cool slightly on the baking sheet before carefully transferring them. Garnish with fresh chopped basil or parsley if desired for a burst of freshness and color. Serve warm and enjoy the cheesy goodness!

SWAPS & NOTES

Florida Tomatoes: While the recipe specifies Florida tomatoes, any large, ripe, and firm tomato variety (like Beefsteak, Roma, or even heirloom tomatoes) will work wonderfully.

Choose tomatoes that are heavy for their size and have a vibrant color.

Cheese: The combination of mozzarella for its meltiness and Parmesan for its salty, nutty flavor is fantastic.

Feel free to adjust the ratios or substitute with other good melting cheeses like provolone, Gruyere, or a sharp cheddar.

TIPS FOR SUCCESS

Ripe, Firm Tomatoes: Choose ripe but firm tomatoes.

Overly soft tomatoes can become too watery when baked.

Don't Overlap: Arranging tomatoes in a single layer ensures even cooking and browning.

Even Seasoning: Ensure a uniform sprinkle of seasonings and cheese on each slice for consistent flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-baked-florida-tomatoes-easy-summer-side-dish-delight/>