

Savory Tomato Cobbler: A Cheesy, Herby Southern Comfort Bake!

bubbling, intensely flavorful filling



OVEN
375°F

TIME
5 min

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INGREDIENTS

For the Tomato Filling: 2 lbs ripe tomatoes (such as Roma, vine-ripened, or a mix of heirloom), cored and chopped

1 medium onion, diced

2 cloves garlic, minced

2 tbsp olive oil

1 tsp dried oregano

$\frac{1}{2}$ tsp dried basil

$\frac{1}{4}$ tsp red pepper flakes (optional, for a subtle kick)

Salt and black pepper, to taste

1 tbsp cornstarch or all-purpose flour (for thickening)

Optional: $\frac{1}{2}$ cup fresh basil, chopped (for stirring in at the end)

For the Biscuit Topping: 1 $\frac{1}{2}$ cups all-purpose flour

2 tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup ($\frac{1}{2}$ stick) cold unsalted butter, cut into small pieces

$\frac{1}{2}$ cup shredded sharp cheddar cheese

$\frac{1}{2}$ cup buttermilk (or regular milk + 1 tsp lemon juice)

Optional: 1 tbsp fresh chives, chopped

DIRECTIONS

1. Prepare Tomato Filling: In a large skillet or Dutch oven, heat 2 tablespoons olive oil over medium heat. Add the diced onion and sauté until softened, about 5 minutes. Add the minced garlic and cook for 1 more minute until fragrant. Add the chopped ripe tomatoes, 1 teaspoon dried oregano, $\frac{1}{2}$ teaspoon dried basil, $\frac{1}{4}$ teaspoon red pepper flakes (optional), and season generously with salt and black pepper to taste. Bring to a gentle simmer, stirring occasionally, and cook for 10-15 minutes, or until the tomatoes soften and release their juices, forming a chunky sauce. In a small bowl, whisk 1 tablespoon cornstarch or all-purpose flour with 2 tablespoons of cold water until smooth. Stir this slurry into the simmering tomato mixture. Cook for 1-2 minutes, stirring, until the sauce slightly thickens. If using, stir in $\frac{1}{2}$ cup fresh chopped basil at this point. Remove from heat.
2. Prepare Biscuit Topping: Preheat your oven to 375°F (190°C). In a medium mixing bowl, whisk together 1 $\frac{1}{2}$ cups all-purpose flour, 2 teaspoons baking powder, and $\frac{1}{2}$ teaspoon salt. Add the $\frac{1}{2}$ cup ($\frac{1}{2}$ stick) cold unsalted butter, cut into small pieces. Using a pastry blender, your fingertips, or two forks, cut the butter into the flour mixture until it resembles coarse crumbs. Stir in the $\frac{1}{2}$ cup shredded sharp cheddar cheese. If using, add 1 tablespoon fresh chopped chives. Make a well in the center of the mixture and pour in the $\frac{1}{2}$ cup buttermilk. Stir with a fork or spatula until just combined. Do not overmix; the dough should still be a bit shaggy.
3. Assemble the Cobbler: Pour the prepared tomato

filling evenly into a 9x13-inch baking dish (or an 8x8-inch dish for a thicker cobbler). Drop spoonfuls of the biscuit dough mixture evenly over the hot tomato filling. You don't need to spread it perfectly; leaving some gaps is fine, as it will spread slightly as it bakes.

4. **4. Bake to Golden Perfection:** Place the baking dish in the preheated oven. Bake for 25-35 minutes, or until the biscuit topping is golden brown, puffed up, and cooked through, and the tomato filling is bubbling. Remove from oven and let cool slightly for about 5-10 minutes before serving. This allows the filling to set and the biscuits to firm up. Enjoy your savory, cheesy cobbler!

SWAPS & NOTES

Tomatoes: Use ripe, fresh tomatoes for the best flavor.

A mix of varieties (Roma, beefsteak, cherry) can add complexity.

Onion & Garlic: These aromatics form the flavorful base of the tomato filling.

Olive Oil: Good quality extra virgin olive oil is recommended for sautéing.

TIPS FOR SUCCESS

Ripe Tomatoes are Key: The flavor of this cobbler relies on good quality, ripe fresh tomatoes.

Thin the Flour/Cornstarch Slurry: Always mix cornstarch or flour with cold liquid before adding to the hot sauce to prevent lumps.

Cold Butter for Biscuits: Using cold butter and working it quickly into the flour creates tender, flaky biscuits.

Don't Overmix Biscuit Dough: Mix just until combined for tender biscuits.

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

Original recipe: <https://chefmaniac.com/savory-tomato-cobbler-a-cheesy-herby-southern-comfort-bake/>