

## Savory Tomato Cobbler: A Simple and Delicious Summer Dinner

2 lbs ripe tomatoes, roughly chopped



**OVEN**  
**400°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Filling:

- 2 lbs ripe tomatoes, roughly chopped
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 tbsp olive oil
- 1/2 tsp dried oregano
- 1/4 tsp red pepper flakes (optional)
- 1/4 cup chopped fresh basil
- Salt and black pepper, to taste

For the Cheesy Topping:

- 1 1/4 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup cold unsalted butter, cubed
- 1/2 cup shredded cheddar cheese
- 1/2 cup buttermilk

Swaps and Notes:

**Tomatoes:** Use the best, ripest tomatoes you can find. Roma or heirloom tomatoes work great here.

**Cheese:** The cheddar cheese in the topping adds a fantastic savory flavor. You can also use other cheeses like Gruyère or Monterey Jack.

**Herbs:** Fresh basil is a must here. Dried basil simply won't give you the same vibrant, fresh flavor.

**Buttermilk:** Buttermilk is key for a tender, fluffy biscuit topping. If you don't have buttermilk, you

can make your own by adding a tablespoon of white vinegar or lemon juice to a cup of regular milk and letting it sit for 5 minutes.

Spice: The red pepper flakes are optional, but they add a nice subtle heat that I love.

Instructions:

Make the Filling:

Sautø Vegetables: In a large, oven-safe skillet or Dutch oven, heat the olive oil over medium heat. Add the chopped onion and cook for 5-7 minutes until softened. Add the minced garlic and cook for another minute until fragrant.

Add Tomatoes: Add the roughly chopped tomatoes, dried oregano, and red pepper flakes (if using). Season with salt and black pepper.

Simmer: Bring the mixture to a gentle simmer and cook for 10-15 minutes, or until the tomatoes have softened and the sauce has thickened slightly. Remove from the heat and stir in the fresh basil.

Make the Cheesy Topping:

Prep the Oven: While the filling is simmering, preheat your oven to 400°F (200°C).

Combine Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, and salt.

Cut in Butter: Using a pastry blender or your fingers, cut in the cold cubed butter until the mixture resembles coarse crumbs.

Add Cheese and Buttermilk: Stir in the shredded cheddar cheese, then pour in the buttermilk and mix with a fork until the dough just comes together. Be careful not to overmix.

Assemble and Bake:

Spoon the Topping: Drop spoonfuls of the biscuit dough over the hot tomato filling. You can leave some of the filling peeking through-that's part of the rustic charm.

Bake: Place the skillet in the preheated oven and bake for 20-25 minutes, or until the biscuits are golden brown and cooked through.

## DIRECTIONS

1. Make the Filling:: Sautø Vegetables: In a large, oven-safe skillet or Dutch oven, heat the olive oil over medium heat. Add the chopped onion and cook for 5-7 minutes until softened. Add the minced garlic and cook for another minute until fragrant.
2. Add : Tomatoes: Add the roughly chopped tomatoes, dried oregano, and red pepper flakes (if using). Season with salt and black pepper.
3. Simmer: Bring the mixture to a gentle simmer and cook for 10-15 minutes, or until the tomatoes have softened and the sauce has thickened slightly. Remove from the heat and stir in the fresh basil.
4. Make the Cheesy Topping:: Prep the Oven: While the filling is simmering, preheat your oven to 400°F (200°C).
5. Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, and salt.
6. Cut in : Butter: Using a pastry blender or your fingers, cut in the cold cubed butter until the mixture resembles coarse crumbs.
7. Add : Cheese and Buttermilk: Stir in the shredded cheddar cheese, then pour in the buttermilk and mix with a fork until the dough just comes together. Be careful not to overmix.
8. Assemble and Bake:: Spoon the Topping: Drop spoonfuls of the biscuit dough over the hot tomato filling. You can leave some of the filling peeking through-that's part of the rustic charm.
9. Bake: Place the skillet in the preheated oven and bake for 20-25 minutes, or until the biscuits are golden

brown and cooked through.

10. **Cool & : Serve:** Let the cobbler cool for at least 10 minutes before serving. This allows the filling to set up a bit. Serve warm.
11. **Tips for Success: Use Ripe Tomatoes:** Because the tomatoes are the star of this dish, it's important to use the best, ripest tomatoes you can find.
12. **Don't : Overmix the Topping:** Overmixing the biscuit dough will result in a tough, dense topping. Mix just enough to bring it together.
13. **Bake : Until Golden:** The biscuits should be a beautiful golden brown on top and cooked through.
14. **Let : It Cool:** Letting the cobbler cool for a bit after it comes out of the oven is crucial. It gives the filling time to set up, so you can get a perfect spoonful.
15. **Serving Suggestions and Pairings:** This Savory Tomato Cobbler is a delicious light dinner on its own, but it also pairs wonderfully with a side salad or a simple grilled protein. For another great crowd-pleasing, easy meal, my recipe for These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast is a fantastic option. For a great appetizer, my This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests would be a perfect match.
16. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
17. **Calories:** Approximately 400
18. **Protein:** 15g
19. **Fat:** 20g
20. **Carbohydrates:** 40g
21. This is a hearty and satisfying meal that is packed with vegetables and flavor.
22. **Storage and Leftover Tips:** This cobbler is best served fresh. Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. To reheat, you can warm a serving in the oven or a toaster oven to crisp up the topping. The microwave will make it soggy, so I don't recommend it.
23. **More Recipes You Will Love:** If you're a fan of simple, delicious meals, you'll love some of my other creations. For a classic comfort food experience, you can't go wrong with my Classic Spaghetti Recipe with Homemade Sauce. For another great one-pot wonder, my recipe for This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort is always a huge hit. And for a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is a lifesaver.
24. **Final Thoughts:** This Savory Tomato Cobbler is a recipe that is sure to become a new favorite in your home. It's a simple, rustic, and incredibly delicious dish that captures the best of summer in every single bite.
25. I'd love to know what your favorite savory pie or cobbler is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

## SWAPS & NOTES

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### TIPS FOR SUCCESS

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Mix just enough to bring it together.

**Bake Until Golden:** The biscuits should be a beautiful golden brown on top and cooked through.

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

Original recipe: <https://chefmaniac.com/savory-tomato-cobbler-a-simple-and-delicious-summer-dinner/>