

## Roasted Herbed Tomatoes

A simple summer side dish to complement any entrée, especially Grilled Parchment Steamed Salmon Dressed with Fragrant Fish Rub  
Super Simple, Super Tasty 5-Step Recipe

SERVES: 6

PREP TIME: 10 minutes

COOK TIME: 10 minutes

TOTAL TIME: 20 minute

### INGREDIENTS

- ¼ cup finely grated Parmesan cheese
- ¼ cup Panko breadcrumbs
- 2 tsp. GC Napa Valley Natural Marjoram Leaves
- 6 medium, firm, ripe tomatoes
- ¼ cup GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- 1 Tbsp. GC Napa Valley Natural Tuscan Rosemary Finishing Sea Salt
- 1½ tsp. GC Napa Valley Natural Culinary Lavender Tellicherry Pepper
- 2 Tbsp. GC Napa Valley Natural Lemon Olive Oil

### TO PREPARE

- Preheat oven to 350 degrees or heat outdoor grill to medium heat.
- Combine cheese, breadcrumbs and marjoram in a small bowl.
- Wash and dry tomatoes. Slice tops off each tomato, about ½" from the top. Place tomatoes in a shallow baking dish.
- Drizzle tomato tops with Savory Extra Virgin Olive Oil and then season with Tuscan Rosemary Finishing Sea Salt and Culinary Lavender Tellicherry Pepper.
- Put baking dish in oven. If using an outdoor grill, place baking dish away from direct heat and close lid. Oven roast/grill for 6-8 minutes or until softened, but still firm. Remove from heat, sprinkle tomato tops with breadcrumb mixture. Return to oven for 4-6 minutes or grill with lid closed for 3-5 minutes. Drizzle with Lemon Olive for a bright finishing flavor

### TO SERVE

A versatile accompaniment to many main courses. We highlighted Grilled Parchment Steamed Salmon Dressed with Fragrant Fish Rub, but also goes well with other Foodie recipes: Crispy Aromatic Rub Roasted Chicken, Rubbed Leg of Lamb, Seared Filet Mignon with Cabernet Pan Sauce.

### WINE PAIRING

2016 Pietro Family Cellars Sauvignon Blanc, Napa County

### SHOPPING LIST

*Organic, farmers market, and garden grown products are preferred*

- 1 small wedge, 4 oz. Parmesan cheese
- 1 box Panko breadcrumbs
- 6 medium, firm, ripe tomatoes



### MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep.  
Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

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