Sliced Tomatoes with Fresh Herb Dressing

Courtesy of AllRecipes.com

- 4 large ripe tomatoes, sliced
- 1/4 cup olive oil
- 2 tbsp chopped fresh thyme leaves
- 2 tbsp chopped fresh oregano
- 2 tbsp chopped fresh parsley
- 2 tbsp chopped fresh chives
- 2 tbsp minced garlic
- 1/4 cup freshly grated Parmesan cheese
- salt and ground black pepper to taste.

Arrange the tomato slices in a shallow casserole dish. Whisk together the olive oil, thyme, oregano, parsley, chives, and garlic in a small bowl. Add salt and pepper to taste. Pour herb mixture over the tomatoes, covering evenly. Top with Parmesan cheese. Cover, and refrigerate at least 1 hour before serving.

Makes 8 servings.