



Recipe from the Cheyenne Botanic Gardens

Broiled Green Tomatoes

From Salli Halpern (Cheyenne Botanic Gardens Board Member and Volunteer)

4 medium green tomatoes
1 tbsp. balsamic vinegar
2 tsp. fresh, chopped oregano
1 cup crumbled goat cheese or feta cheese
4 tsp. olive oil
Salt and Pepper

1. Slice tomatoes into ½ inch slices
2. Coat shallow pan with oil or spray
3. Place tomatoes in the pan in a single layer – they can overlap.
4. Sprinkle with vinegar, oil and oregano
5. Top with cheese
6. Broil 5-8” below the broiler until the tomatoes are hot and the cheese begins to brown. About 7-8 minutes.
7. Season with salt and pepper.