

Feta & Tomato Gratin

Author: From friends Penny/Sandy, and they don't remember where it came from.

*Carolyn T's
Internet
Cookbook*

Servings: 8



5 ounces Feta cheese, crumbled
2 small tomatoes, ripe, sliced very thin
1 tablespoon extra virgin olive oil, approx.
2 tablespoons fresh basil, sliced
Salt & pepper to taste
3 whole pita bread rounds, split, cut in wedges & baked

Serving Ideas: Could be served with small, toasted baguette slices too if you don't have pita. You could also buy ready-made pita chips for this.

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 130 Calories; 6g Fat (40.2% calories from fat); 5g Protein; 15g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 321mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 Fat.
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Description: A VERY simple appetizer that you can put together in a matter of minutes.

1. Bake the pita bread ahead of time. Allow to cool then seal in a plastic bag until ready to serve.
2. Crumble the Feta cheese into the bottom of an attractive 8-inch shallow, flat-bottomed bowl (ceramic tart dish). If it doesn't cover it by about 85%, add a bit more.
3. Place the tomato slices over the cheese so the rounds are touching and all of the cheese is basically covered.
4. Grind some fresh salt and pepper over it all (not too much as the Feta is salty in itself).
5. Preheat the broiler to high.
6. Sprinkle the tomatoes with the chopped basil and slip under the broiler. Watch it carefully - broil until the tomatoes are heated through and bubbling, but not browned. Allow to sit about 5 minutes, then serve with the pita chips and a small serving knife.