



Cheesy Tomato Skillet

Ingredients

- 2 tablespoons [Fustini's Basil Crush olive oil](#)
- 2 small shallots, minced
- 2 teaspoons freshly chopped thyme
- 1 tablespoon [Fustini's Tuscan Spice blend](#)
- Kosher salt & freshly ground black pepper
- 2 pints of cherry tomatoes (various colors!)
- 3/4 cup heavy cream
- 1/2 cup freshly grated parmesan
- 4 oz goat cheese
- 1 cup shredded mozzarella
- 1/4 cup fresh basil
- sliced baguette for serving

Sharon's Hint

Substitute your favorite herb-infused olive oil. Adapted from delish.com

Directions

Step 1.

In a large oven-proof skillet, heat olive oil over medium heat. Add shallots and cook until softened. Add thyme and cook 1 minute more.

Step 2.

Add tomatoes, Tuscan spices, salt, pepper and heavy cream. Bring to a simmer. Add parmesan and goat cheese, stir until melted. Top with mozzarella.

Step 3.

Place in a preheated oven (375 F) or prepped broiler. Bake 10-15 min or broil for 3-5 minutes until cheese begins to brown. Remove from oven. Top with fresh basil and serve with fresh bread or crackers.