Cherry Tomato Cobbler

Prep: 30 minutes
Bake: 1 hour • Serves: 6

- 3 tablespoons olive oil
- 1 large yellow onion, halved and thinly sliced
- 3 packages (13 ounces each) cherry tomatoes
- 4 garlic cloves, coarsely chopped
- 1 cup plus 3 tablespoons PICS all-purpose flour
- 1 teaspoon fresh PICS ground black pepper
- 1½ teaspoons PICS baking powder
- ½ teaspoon kosher salt
- ¼ cup chilled PICS unsalted butter, cut into ½-inch pieces
- ½ (8-ounce) package PICS sharp white Cheddar cheese, shredded
- 2 teaspoons chopped fresh rosemary
- ⅔ cup whole buttermilk

1. Preheat oven to 400°. In large skillet, heat oil over medium-low heat; add onion and cook 10 minutes or until golden brown, stirring occasionally. Add tomatoes, garlic, 3 tablespoons flour and ½ teaspoon pepper; cook 3 minutes or until some tomatoes burst. Transfer tomato mixture to 2-quart glass or ceramic baking dish.

2. In large bowl, whisk baking powder, salt, and remaining 1 cup flour and ½ teaspoon pepper. With fingertips or pastry blender, cut in butter until pea-sized crumbs form; stir in cheese and rosemary. Make a well in center of flour mixture; pour in buttermilk. With wooden spoon, gently stir until soft dough forms; drop dough by ¼ cupfuls over tomato mixture.

3. Bake cobbler 1 hour or until golden brown and biscuit topping is cooked through; serve warm.

Approximate nutritional values per serving (about 2 cups):
362 Calories, 22g Fat (10g Saturated), 44mg Cholesterol,
444mg Sodium, 33g Carbohydrates, 3g Fiber, 10g Protein