

Potato and Tomato Galettes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	extra virgin olive oil
1	teaspoon	fresh thyme leaf
1/2	teaspoon	coarse salt
3	medium	red potatoes (3" diameter) - 1/8" thick rounds
1	medium	tomato - cut into 8 slices

Preheat oven to 400. Brush a baking sheet with oil; set aside. Stir thyme, oil, and salt in a medium bowl. Add potatoes; toss to coat.

Arrange potatoes on a prepared baking sheet, overlapping slices slightly in a spiral to make 4 rounds, about 5 inches in diameter each. Add tomatoes to bowl with oil; turn to coat. Place 2 tomato slices on top of each round. Bake until potatoes are tender and edges begin to brown, 15-22 minutes. Garnish with thyme sprigs.