

## Broiled Tomato, Corn, and Okra

GOURMET JUNE 1994

YieldServes 2

### Ingredients

2 medium vine-ripened tomatoes, halved and cut into 1/4-inch-thick slices

1 1/2 tablespoons olive oil

1/2 cup fresh corn kernels (cut from 1 ear of corn)

1/4 pound okra, trimmed and sliced 1/2 inch thick (about 1 cup)

1 tablespoon shredded fresh basil leaves

### Preparation

Preheat broiler

Arrange tomatoes on a lightly greased jelly-roll pan and brush with 1 tablespoon oil. Season tomatoes with salt and pepper and broil about 4 inches from heat 5 minutes.

In a bowl toss together corn, okra, remaining 1/2 tablespoon oil, and salt and pepper to taste.

Spread corn and okra evenly on pan with tomatoes and broil about 4 inches from heat until tender, about 5 minutes. In a bowl toss vegetables gently with basil.