



Roasted Tomato Caprese Cottage Cheese Toast

The First Bite That Changed Everything

The smell of roasted tomatoes hit me first—sweet, garlicky, warm. I was at a friend's brunch, starving, when she handed me this toast. One bite and I was hooked. The creamy cottage cheese, the tangy balsamic, the juicy tomatoes—it all just worked. **Ever wondered how you could turn basic toast into something unforgettable?** This dish does it. Now I make it weekly. Try it, and you might too. What's your go-to brunch dish? Share below!

My Messy First Attempt (And Why It Still

Worked)

My first time making this, I burned the tomatoes. Not charred, just... extra crispy. I panicked but topped the toast anyway. Surprise—the smoky flavor added depth! **Cooking isn't about perfection. It's about making something tasty, even with flaws.** That's the joy of home cooking. You adapt. You learn. Now I roast my tomatoes a little longer on purpose. Ever had a kitchen fail turn into a win? Tell me your story!

Why This Combo Slaps

- The roasted tomatoes get jammy and sweet, balancing the tangy cottage cheese. - The balsamic glaze adds a sticky-sour punch that ties it all together. **Which flavor combo surprises you most—tomato and cheese, or balsamic and basil?** For me, it's how the salty flakes make everything pop. Simple ingredients, big impact. That's the magic.

A Toast With Roots

This dish twists the classic Italian caprese salad—tomatoes, basil, mozzarella. But cottage cheese makes it creamy and light. *Did you know caprese comes from Capri, an island near Naples?* It's summer on a plate. I love how food traditions evolve. What's your favorite twist on a classic? Vote: cottage cheese or mozzarella?

See also Veggie-Packed Crustless Zucchini Breakfast Bake



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Ingredients:

Ingredient	Amount	Notes
Cherry tomatoes	12 oz	
Fresh garlic cloves	2	Sliced or minced
Olive oil	1 tbsp	
Dried basil	1/4 tsp	
Dried oregano	1/4 tsp	
Sourdough bread	2 slices	Toasted
Cottage cheese	1/2 cup	
Balsamic glaze	As needed	
Fresh basil	As needed	
Flakey sea salt	As needed	
Black pepper	As needed	

How to Make Roasted Tomato Caprese Cottage Cheese Toast

Step 1 Heat your oven to 400 degrees. Grab a small baking dish for the tomatoes. Toss them with olive oil, garlic, basil, and oregano. Mix well so everything gets coated. **Step 2** Roast the tomatoes for 20-25 minutes. They should burst and smell sweet. Toast your sourdough slices while they cook. Keep an eye so they don't burn. **Step 3** Spread cottage cheese on the toasted bread. Top with the roasted tomatoes. Drizzle balsamic glaze over everything. Add fresh basil and flakey salt. (Hard-learned tip: Let the tomatoes cool slightly. Hot tomatoes can make the toast soggy.) **What's your favorite way to use balsamic glaze? Share below!** **Cook Time:** 25 minutes **Total Time:** 35 minutes

Yield: 2 servings **Category:** Lunch, Snack

3 Fun Twists on This Toast

Spicy kick Add red pepper flakes to the tomatoes before roasting. It gives a nice heat. **Creamy swap** Try ricotta instead of cottage cheese. It's richer but just as tasty. **Summer vibe** Top with fresh peaches instead of tomatoes. Sweet and savory works here. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Toast

Pair it with a simple green salad. Add avocado slices for extra creaminess. Serve with crispy prosciutto for crunch.

See also [Taco Bake Casserole](#)

Drink pairings? Iced herbal tea for a light option. A chilled rosé wine for something fancy. **Which would you choose tonight? Tell me below!**



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Keep It Fresh or Freeze It

Store leftover roasted tomatoes in the fridge for up to 3 days. They lose crunch but taste richer. Freeze them in a sealed bag for 2 months. Thaw in the fridge overnight. *Fun fact*: Roasted tomatoes make pasta sauces extra tasty. Toast is best fresh but can be reheated in a toaster oven. Skip the microwave—it turns soggy. Batch-cook tomatoes for quick meals all week. Why this matters: Meal prep saves time and reduces waste. What's your go-to make-ahead trick? Share below!

Fix Common Hiccups

Tomatoes too watery? Bake 5 more minutes to thicken. Cottage cheese too lumpy? Blend it smooth or swap ricotta. Sourdough too tough? Lightly toast it or use softer bread. Why this matters: Small tweaks make big flavor wins. Balsamic glaze too strong? Drizzle lightly or try honey. Herbs too dull? Use fresh ones for a bright kick. Ever had a kitchen fail with this dish? Tell me how you fixed it!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free bread or skip toast for a salad bowl. **Q: How far ahead can I prep?** A: Roast tomatoes 2 days early. Assemble toast right before eating. **Q: What swaps work for cottage cheese?** A: Try goat cheese, mashed avocado, or hummus for creaminess. **Q: Can I double the recipe?** A: Absolutely! Use a bigger baking dish for more tomatoes. **Q: No fresh basil? What now?** A: Use spinach, arugula, or extra dried herbs. Still delicious!

See also [Roasted Fall Vegetable Salad](#)

Let's Connect!

I hope this toast becomes your new favorite. It's my lazy-Sunday staple. Tag **@SavoryDiscovery** on Pinterest with your creations. Did you try a fun twist? I'd love to hear! Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time:



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Cook time:



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Rest time:



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Total time:



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Servings:



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Calories:



Best Season: **Summer**

Description

Enjoy the fresh and vibrant flavors of this Roasted Tomato Caprese

Cottage Cheese Toast, featuring roasted cherry tomatoes, creamy cottage cheese, and a drizzle of balsamic glaze.

Ingredients

- ☐ 12 oz cherry tomatoes
- ☐ 2 fresh garlic cloves, sliced or minced
- ☐ 1 tbsp olive oil
- ☐ 1/4 tsp dried basil
- ☐ 1/4 tsp dried oregano
- ☐ 2 slices of sourdough, toasted
- ☐ 1/2 cup cottage cheese
- ☐ Balsamic glaze
- ☐ Fresh basil
- ☐ Flakey sea salt
- ☐ Black pepper

Instructions

1. Set the oven to 400 degrees.
2. To a small baking dish add the cherry tomatoes, olive oil, fresh garlic, dried basil, and dried oregano. Combine thoroughly. Bake for 20-25 minutes.
3. Add the cottage cheese to the toasted sourdough. Spread evenly. Then top with the roasted tomatoes.
4. Add a drizzle of balsamic glaze, fresh basil, and flakey sea salt to the toast. You can also add black pepper and more dried herbs. Add however much you'd like of everything.
5. Serve and enjoy!

Notes

For extra flavor, try adding a sprinkle of red pepper flakes or a squeeze of lemon juice.

Keywords: Tomato, Cottage Cheese, Toast, Caprese, Breakfast