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# *Serrano Ham With Crusty Tomato Bread*

**Prep Time:** 30 mins

**Cook Time:** 2 h

**Total Time:** 2 h 30 mins

## **Ingredients**

- 12 medium tomato(es), plum
- 4 tablespoon oil, garlic, divided
- 2 teaspoon oregano, dried
- 3/4 teaspoon salt, Kosher
- 1 whole baguette, whole-grain, cut into 24 slices, or 12 pieces whole-grain bread, cut in half
- 6 ounce(s) ham, serrano, thinly sliced (about 24 slices)

## **Preparation**

1. **To prepare tomatoes:** Preheat oven to 300°F. Coat a large rimmed baking sheet with cooking spray.
2. Cut tomatoes in half lengthwise and place on the prepared baking sheet. Sprinkle each half with 1/8 teaspoon garlic oil and some oregano and salt. Roast for 2 hours. When cool enough to handle, coarsely chop tomatoes and transfer (with juices) to a serving bowl.
3. **To assemble tapas:** Shortly before serving, preheat oven to 350°F.
4. Place bread on a baking sheet and brush with some of the remaining garlic oil. Bake until slightly crispy, but not hard, 2 to 4 minutes per side. Let cool slightly. To serve, arrange the bread on a large platter with Serrano ham and the bowl of tomato mixture for spreading.

