



## French Recipes

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### Baked Tomatoes with Provençale Stuffing

4 med tomatoes - unpeeled, cored  
pulp remove  
1 tbs olive oil  
3/4 cup onions, chopped  
2 cloves garlic, minced  
2 1/2 tbs fresh parsley, chopped  
2 tsp fresh basil, chopped  
1 1/2 tsp fresh thyme, chopped  
1/2 tbs salt  
1/4 tsp black pepper  
3/4 cp bread crumbs  
1/4 cup plus 2 tablespoons Parmesan  
cheese

Heat the oven to 375F.

Core tomatoes and scoop the insides out to  
leave whole shells.

Heat skillet with oil to medium heat and sauté onion and garlic for  
about 3 minutes.

Stir in tomato, herbs and seasonings.


Satu for about 4 minutes or until moisture evaporates.

Remove from heat and stir in breadcrumbs and cup measure of the  
Parmesan cheese.

Reserve the rest of the cheese for later.

Stuff the tomatoes with the mixture and sprinkle evenly with the  
remaining measure of Parmesan cheese.

Bake for about 15 minutes



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