

Baked Tomatoes with Provençale Stuffing

4 Servings

4 med tomatoes unpeeled, cored,
pulp removed
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
1/4 tsp salt
1/4 tsp black pepper
3/4 cup bread crumbs
1/4 cup Parmesan cheese plus two Tbs



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. Sauté for about 4 minutes or until wetness 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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