



From Tuscany to Naples, Tomatoes Are So Delicious

Slow Roasted Italian Stuffed Tomatoes

Just like Grandma made long ago

- 2 Tablespoons olive oil
- 8 Campari tomatoes on the vine, halved
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup fresh breadcrumbs
- 1/2 cups grated parmesan cheese
- 1 garlic clove, minced
- 1 Tablespoon basil pesto
- 2 Tablespoons finely chopped fresh parsley
- 1 Tablespoon olive oil
- 3 Tablespoons cup chicken stock or broth
- Garnish: chopped parsley; herb sprig as desired

Preheat oven to 325 degrees F.

Spread oil in 10-inch deep dish pie plate; brush pan sides with some oil.

Remove excess seeds from tomato halves. Arrange tomato halves in pan cut side up; sprinkle with salt and pepper

In small bowl, combine breadcrumbs, cheese, garlic, pesto, and parsley. Mound the mixture on each tomato half. Don't be concerned if some falls off; drizzle with the remaining oil. Pour broth into spaces between the tomatoes, but not on tomatoes. Cover with foil; bake in oven for 30 minutes or tomatoes are tender.

Return to oven to broil until tops are golden brown, about 3 or 4 minutes. Allow tomatoes to rest for about 10 minutes. Sprinkle with chopped parsley and herb sprig as desired. Serve hot or at room temperature.

Yield: 8 roasted tomatoes Serves: 4

Cook's Note: The baking time depends on the size of tomatoes. My package of tomatoes was 16 ounces. They were small tomatoes but not cherry tomato size.

About the Recipe: These roasted juicy tomatoes are filled with an Italian cheese filling, which is golden brown and crunchy. The broth on the bottom turns into a warm tomato seasoned sauce. This dish is perfect to serve along with your favorite steak, chicken, or vegetarian entrée.