



### **Crispy Herb Roasted Tomatoes**

*Juicy farm-fresh tomatoes seasoned with garden herbs*

1-1/2 pounds ripe tomatoes  
1 medium green bell pepper, chopped  
1/2 cup chopped onion  
2 Tablespoons olive oil  
3/4 to 1 cup crushed seasoned croutons  
2 to 3 Tablespoons avocado oil, as needed  
1/4 teaspoon salt or as desired  
1/8 teaspoon ground black pepper  
1 Tablespoon grated Parmesan cheese  
Garnish: Fresh thyme leaves or thyme sprig

- Preheat oven to 350 degrees F.
- Cut tomatoes into 1/2-inch-thick slices; set aside. (Save any remaining tomato parts for a salad)
- In a medium skillet, cook peppers and onion in 2 Tablespoons olive oil over medium heat until tender.

- Stir in crushed croutons; add avocado oil to moisten the crumbs as desired. Set aside about 1/3 cup crumbs.
- In a lightly greased 11 to 12 inch round baking dish, sprinkle crumbs evenly in bottom of baking dish; arrange tomato slices in the crumb mixture; season tomatoes lightly with salt and black pepper; sprinkle 1/3 cup crumbs lightly over the tomatoes.
- Bake in a preheated 350-degree F. oven for 20 to 25 minutes or until tomatoes are tender.
- Remove tomatoes from oven; sprinkle tops of tomatoes with grated Parmesan cheese; broil under broiler until lightly browned.
- To Serve: Sprinkle with fresh thyme leaves or garnish with thyme sprigs.  
Yield: serves 4

**About the Recipe:** Tomatoes are celebrated and featured in many local and state fairs. This simple recipe is a classic recipe for roasted tomatoes on a bed of crispy herb-flavored crumbs. It's delicious to serve as a side dish to accompany a summer entrée.