

# RECIPE



---

## BAKED STUFFED TOMATOES

### INGREDIENTS:

- 4 large vine-ripe tomatoes
- 1 large garlic clove, minced
- 1/2 cup dried seasoned breadcrumbs
- 1/2 cup pecorino Romano cheese
- 1/4 tsp fresh ground black pepper
- 1/4 cup fresh flat leaf parsley, chopped
- 6 large basil leaves, chopped
- 1/3 cup shaved pecorino, for topping

### DIRECTIONS:

Preheat the oven to 375° .

In a medium bowl, combine the breadcrumbs, grated cheese, fresh ground black pepper and chopped fresh herbs. Stir together until well combined. Set aside

Slice off the tops of each tomato and with a spoon, scoop out the insides and discard. Place the tomatoes in a small baking dish and spoon the breadcrumb and cheese mixture evenly between the tomatoes. Bake in the preheated oven for 18-20 minutes. When you take the baked tomatoes out of the oven, top with the shaved pecorino Romano cheese and serve hot.

Serves: 4



---