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Garlic-Crumbed Tomatoes

Recipe courtesy of Quick & Simple magazine

Serve 4

2 tablespoons butter

1 clove garlic, minced

1/2 cup bread crumbs

1/4 cup loosely packed fresh parsley or basil leaves (I used basil)

1/4 cup grated Parmesan cheese

1/4 teaspoon salt

1/8 teaspoon ground black pepper

2 large ripe tomatoes, cored and cut crosswise in half

Arrange rack in upper third of oven. Preheat oven to 425F. Mist a baking sheet with nonstick cooking spray. In a 10-inch skillet, melt butter over medium heat (I nuked in microwave). Add garlic and cook for 1 minute, or until fragrant, stirring. Remove skillet from heat; stir in bread crumbs, parsley or basil, Parmesan cheese, salt and pepper until mixed. Place tomato halves, cut sides up, on prepared pan. Top tomatoes with crumb mixture. Roast for 15 minutes, or until tomatoes are heated through and topping is golden.