



Garden Fresh Farm Recipes

Broiled Parmesan Tomatoes

Here is summer side-dish when the tomatoes are coming in fast and furious. I love the way the melted cheese compliments the tomatoes. As an option to Parmesan cheese you can also use Feta or Bleu Cheese.

Ingredients:

- 4 large tomatoes
- 1 cup fresh bread crumbs
- 1/4 cup melted butter
- 2 tablespoons grated Parmesan cheese
- 1/2 teaspoon Italian seasoning



Directions:

Wash tomatoes; remove stems. Slice in halves crosswise. Place tomato halves in a large broiler pan. Blend bread crumbs, butter, cheese and seasoning; spoon over tomatoes. Broil 10 inches from heat for 4 to 5 minutes or until tomatoes are hot and topping is browned. Serve immediately.
Serves 4.