



Baked Tomatoes

When you are still craving tomatoes but they are no longer at their peak, baking helps bring out their best flavor.

Active Time: 15 minutes

Total Time: 35 minutes

Serves: 6

Ingredients:

3 large round tomatoes, halved
HH Amethyst Basil Seasoning Salt
freshly ground black pepper
2 slices prosciutto, finely chopped
½ cup panko bread crumbs
¼ cup finely grated Parmesan cheese
2 Tablespoons **HH Lemon Basil Olive Oil**
1 large shallot, finely chopped

1. Preheat oven to 350 degrees. Lightly grease or spray with non-stick cooking spray shallow baking dish large enough to hold tomato halves.
2. Using small spoon, scoop seeds from tomatoes and discard.
3. Arrange tomatoes, cut side up in baking dish. Sprinkle with **HH Amethyst Basil Seasoning Salt** and pepper.
4. In small bowl, stir together prosciutto, bread crumbs, Parmesan, **HH Lemon Basil Olive Oil** and shallot.
5. Evenly divide filling between tomato halves.
6. Bake in preheated oven until crumbs are starting to brown and tomato is beginning to soften, 20 - 25 minutes.

HolliesHomegrown.com
Handmade & Locally Sourced