

Herby Baked Tomatoes



Serves 4 - 6

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

675g large red & yellow tomatoes (± 8)

10ml/2 tsp red wine vinegar

2.5ml/1/2 tsp wholegrain mustard

10ml/2 tsp water

10ml/2 tsp chopped fresh parsley

10ml/2 tsp snipped fresh chives

25g fine fresh white breadcrumbs

salt and ground black pepper

sprigs of flat leaf parsley, to garnish

1. Thickly slice the tomatoes and arrange half of them in a 900ml microwave proof dish which is suitable for grilling.
2. Mix the vinegar, mustard, seasoning and water together. Sprinkle the tomatoes with half the parsley and chives, then drizzle over half the dressing.
3. Lay the remaining tomato slices on top, overlapping them slightly. Drizzle with the remaining dressing. Cover and microwave on HIGH for 6 minutes, rotating the dish twice during cooking.
4. Uncover and sprinkle over the breadcrumbs. Cook under a preheated hot grill until the topping is crisp. Sprinkle with the remaining parsley and chives. Serve immediately, garnished with sprigs of flat leaf parsley.
5. This recipe is suitable for cooking in a combination microwave. Follow the oven manufacturer's timing guide for good results.