

Provençal Tomatoes



Serves 3 as a side

Prep 15 mins

Cook 25 - 30 mins

Easy

Ingredients

20g fine white breadcrumbs
20g finely grated parmesan
1 tsp thyme leaves, finely chopped
1 tsp parsley finely chopped
3 medium sized tomatoes
1 tbsp olive oil
salt & pepper

1. Heat the oven to 180C/Fan 160C/Gas 4. In a small bowl, mix the breadcrumbs, Parmesan & thyme and season.
2. Cut the tomatoes in half horizontally. Heat the oil in a large frying pan over a medium high heat and put in the tomatoes cut side down. Fry for 5 mins, until the tops of the tomatoes start to caramelise a bit. Remove from the pan and place cut side up in a roasting tin; spoon any pan juices into the tomatoes. Sprinkle the breadcrumb mix evenly over the tops of the tomatoes and bake for 25 -30 mins, until the tomatoes are softened and the tops golden.

