

Italian Stuffed Tomatoes

Juicy tomatoes filled with a flavorful mixture of herbs, breadcrumbs, and cheese, baked to perfection. A delicious and satisfying main dish bursting with Mediterranean flavors.



Main Dish

Italian

30 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 1 large tomato, 1/4 cup breadcrumbs, 2 tbsp grated Parmesan cheese, 1 clove garlic (minced), 1 tbsp chopped fresh basil, 1 tbsp chopped fresh parsley, Salt and pepper to taste, Olive oil

Steps

1

Preheat the oven to 375°F (190°C). 2. Cut the top off the tomato and carefully scoop out the seeds and pulp. 3. In a bowl, combine breadcrumbs, Parmesan cheese, garlic, basil, parsley, salt, and pepper. 4. Stuff the tomato with the breadcrumb mixture. 5. Drizzle olive oil on top. 6. Bake for 20-25 minutes until the tomato is tender and the top is golden brown.