

ROASTED PLUM TOMATOES WITH GARLIC HERBS AND MOZZARELLA

By: Simply Creative Chef Rob Scott

12 plum tomatoes, sliced in half lengthwise 4 tablespoons olive oil
2 garlic cloves, minced ¼ teaspoon kosher salt
¼ teaspoon freshly ground pepper ¾ cup herbed or seasoned bread crumbs
¾ cup mozzarella cheese
2 tablespoons chopped fresh flat leaf parsley leaves

- Preheat oven to 375
- Using a teaspoon, remove seeds from tomatoes
- Place tomatoes cut side down on paper towels to drain, about 5 minutes
- In a large bowl, mix together 2 tablespoons olive oil, the garlic, salt and pepper
- Gently toss tomatoes and let marinate 10 minutes
- In a small bowl, mix bread crumbs and Mozzarella cheese
- Place marinated tomatoes, cut side up, on a rimmed baking sheet with parchment paper
- Fill each tomato half with breadcrumb mixture
- Drizzle with remaining olive oil
- Bake for 20 minutes or until tomatoes are slightly softened
- Arrange in a serving platter and sprinkle with parsley

Serves 6