

STUFFED PROVENÇAL TOMATOES

The Inner Kitchen

Simple Summer Suppers

Prep Time: 20 minutes

Bake Time: 35–40 minutes

Makes: 3 stuffed tomatoes



Recipe Description

Some summer suppers begin with very little: a few ripe tomatoes, a handful of breadcrumbs, and the thought that something simple can still feel special.

Ingredients

- *3 large ripe tomatoes*
 - *1 to 1 ½ cups homemade breadcrumbs*
 - *2 to 3 tablespoons butter*
 - *2 scallions, finely sliced, or a little minced onion*
 - *Reserved chopped tomato flesh*
 - *2 to 3 tablespoons grated Parmesan or Pecorino Romano*
 - *½ teaspoon dried herbs, such as thyme, oregano, basil, or herbes de Provence*
 - *Salt and black pepper, to taste*
 - *A small amount of water for the baking dish*
-

Directions

1. Preheat oven to 350°F.
2. Cut the tops from the tomatoes and scoop out the centers. Reserve the tomato flesh and chop it finely.

3. Lightly salt the tomato shells and let them drain briefly while preparing the filling.
 4. In a skillet, melt the butter and add the breadcrumbs. Cook until lightly toasted and fragrant.
 5. Stir in the scallions, chopped tomato flesh, herbs, grated cheese, salt, and pepper.
 6. Spoon the crumb mixture into the tomato shells, mounding it slightly on top.
 7. Place the tomatoes in a small baking dish with a little water in the bottom.
 8. Bake for 30 to 40 minutes, or until the tomatoes are tender and the crumbs are golden.
 9. Let rest briefly before serving.
-

Kitchen Notes

- *Stuffed tomatoes are wonderfully adaptable. Use the herbs, cheese, and breadcrumbs you have on hand, and don't worry too much about exact measurements.*
 - *These tomatoes can be assembled ahead of time and baked just before serving.*
 - *If the tomatoes release extra liquid during baking, simply spoon some away before bringing them to the table.*
-

Serve alongside:

- *A simple green salad with radishes and seasonal vegetables*
- *Steamed or roasted asparagus*
- *Chicken with a Dijon herb sauce*
- *Crusty bread and butter*