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# Tomatoes Provencal

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Servings: 6

**6 large tomatoes**

**1 cup dry bread crumbs**

**1/2 cup grated Parmesan cheese**

**2 cloves garlic, minced**

**1 Teaspoon salt**

**1/2 Teaspoon freshly ground black pepper**

**1/2 cup butter, melted**

Preheat the oven to 375 degrees.

Slice the tomatoes in half crosswise and scoop out a little of the pulp.

In a bowl, toss together the bread crumbs, cheese, garlic, salt, pepper and butter.

Stuff the tomatoes and arrange them in a shallow greased baking dish.

Bake for 20 minutes or until tender.

## Side Dishes

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*Per Serving (excluding unknown items): 265 Calories; 19g Fat (62.1% calories from fat); 6g Protein; 19g Carbohydrate; 2g Dietary Fiber; 47mg Cholesterol; 802mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 3 1/2 Fat.*