
Provençal Grilled Tomatoes

Le Pommier Restaurant - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

4 medium tomatoes

3 cloves garlic, minced

3 tablespoons chopped parsley

2 tablespoons breadcrumbs

salt

pepper

3 tablespoons olive oil

Light a fire in your grill or turn on the broiler.

Cut each tomato in half horizontally and gently remove the seeds by squeezing from the sides. Turn them cut side down on a paper towel. Allow to drain.

In a small mixing bowl, combine the garlic, breadcrumbs, parsley and a pinch of salt and pepper. Pour two tablespoons of olive oil into the crumb mixture.

Brush the tomatoes inside and out with the remaining olive oil. Spoon the crumbs into the tomato halves and place on the grill.

Cover and allow to cook until heated through, approximately 5 minutes.

Side Dishes

Per Serving (excluding unknown items): 479 Calories; 42g Fat (75.1% calories from fat); 5g Protein; 26g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 52mg Sodium. Exchanges: 5 Vegetable; 8 Fat.