

Tomato Scallop

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 cups tomatoes
1 tablespoon minced onion
1 cup bread crumbs
2 tablespoons butter
1 teaspoon salt
pepper (to taste)
butter (to dot)*

Preheat the oven to 350 degrees.

In a saucepan, melt the butter. Add the bread crumbs but do not brown.

In a bowl, combine the tomatoes, onions, salt and pepper.

Cover the bottom of a casserole dish with one-half of the tomato mixture. Add a layer of one-half of the bread crumbs. Repeat the layers, finishing with bread crumbs.

Dot with butter.

Brown in the oven.

Per Serving (excluding unknown items): 709 Calories; 30g Fat (37.4% calories from fat); 17g Protein; 96g Carbohydrate; 7g Dietary Fiber; 62mg Cholesterol; 3330mg Sodium. Exchanges: 5 Grain(Starch); 3 1/2 Vegetable; 5 1/2 Fat.