

## Tomatoes à la Provençale

### Ingredients:

3-4 medium-large heirloom tomatoes, cored, sliced in half, seeded and juice removed  
4-5 cloves garlic  
2-3 large shallots (should be around 8 tbsp.)  
½ cup olive oil  
4-5 tbsp. parsley  
3-4 tbsp. basil  
1 tsp. fresh thyme  
1 cup Panko breadcrumbs or fresh breadcrumbs  
½ cup Parmesan cheese  
½ tsp. Kosher salt and ½ tsp. pepper  
Kosher salt and pepper on top of tomatoes

### Directions:

Preheat oven to 400° F.

Remove the stems from the tomatoes, cut them in half cross-wise, and gently press out the juice and seeds. Sprinkle the halves lightly with salt and pepper.

In a small mixing bowl, combine the garlic, shallots or scallions, basil and/or parsley, thyme, ½ teaspoon of salt, a few grinds of black pepper and the bread crumbs or Panko. Mix them well, then stir in the olive oil. Taste and adjust seasoning if necessary.

Place the tomato halves on a rimmed baking sheet or in a roasting pan (do not crowd them), and fill each with some of the mixture. Bake for 15 minutes, or until the tomatoes are tender but hold their shape, and the bread crumb filling has browned lightly.

**Note:** This recipe is great if served with basically any meal, but especially with anything Italian.