

## Tomatoes Provencal

### Serves 10

Beefsteak tomatoes	6
Flat leaf parsley	1 cup, chopped
Italian style bread crumbs	1 cup
Provolone, grated	1 1/4 cup
Ground black pepper	¼ tsp
Butter, softened	2 tsp
Extra-virgin olive oil	3 tbsp

Preheat oven to 375° F

Cut tomatoes in half, horizontally. Use a small spoon to gently hollow out the inside of the tomatoes, discarding the seeds and reserving the pulp.

Be very careful not to puncture the outer shell.

Chop the reserved pulp and put in a medium bowl.

Mix gently to combine the parsley, bread crumbs, cheese, and pepper.

Place the tomato halves in a buttered casserole dish and fill with the bread crumb mixture.

Drizzle the top of the tomatoes with olive oil.

Bake until the tops are browned, about 20 minutes.