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Baked tomatoes with thyme bread crumbs recipe



PHOEBE LAPINE

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Makes 2-4 servings **M**Ingredients

- $\frac{3}{4}$ pound (about 3) beefsteak or other large firm tomato, cut into $\frac{1}{2}$ -inch slices
- 1 tablespoon balsamic vinegar
- 1 cup fresh whole wheat bread crumbs
- 2 garlic cloves, minced
- $\frac{1}{2}$ tablespoon fresh thyme leaves, plus more stalks for garnish
- 1 tablespoon chopped fresh parsley (optional)

Directions

1. Remove crusts from 3 slices of preferably stale sandwich bread and pulse in the food processor.
2. Preheat the oven to 350 degrees.
3. Brush a cast iron skillet or casserole dish with olive oil. Arrange the

tomatoes in one layer. Drizzle with balsamic vinegar, and season with salt and pepper.

4. In a small bowl, combine the bread crumbs, garlic and herbs. Add a pinch of salt, and 1 tablespoon of olive oil. Toss to combine with a fork.
5. Spoon the crumb mixture over each tomato. Drizzle some additional olive oil over the top. Bake in the oven for 20 minutes, until the tomatoes are bubbling, then turn the heat up to broil, and bake for 3-5 more minutes, until the crumbs are nicely browned. Remove from the oven, and garnish with the additional thyme stalks. Serve immediately, or at room temperature.

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