

Bella Roma Stuffed Tomatoes

A very pretty and easy appetizer! Enjoy them anytime but especially in the summer when tomatoes are at their tastiest!

*12 medium sized Roma plum tomatoes
1/4 cup olive oil
1 teaspoon dry minced garlic or garlic powder*

Filling:

*2 cups crumbled feta cheese
1 cup shredded parmesan cheese
2 tablespoons minced flat leaf parsley or 1 tablespoon dry parsley
1/2 cup seasoned bread crumbs*

Olive oil to drizzle

Cut tomatoes in half lengthwise. Remove seeds and pulp. Turn over onto a paper towel lined baking sheet to drain excess juice. Place tomatoes in a large bowl and coat with 1/4 cup olive oil and toss with the garlic.

In a separate bowl, mix the filling ingredients together with a wooden spoon. Place the tomatoes, hollow side up, on a parchment lined baking sheet. Fill each tomato half with the cheese mixture. Drizzle the top lightly with additional olive oil.

Bake at 375 degrees for about 20 minutes or until tomato is softened and the tops are slightly golden. Remove to a serving plate.

These are tasty served hot or at room temperature.