

RECIPE | TOMATOES



# GARLIC AND SPINACH STUFFED TOMATOES



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Recipe created by *Laura Ashley Johnson*



## INGREDIENTS

- 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes
- 1 ½ cups** spinach dip
- ¾ cup** Panko breadcrumbs
- ½ cup** parmesan cheese
- 1 tsp** Italian seasoning
- 1** garlic clove, minced
- 2 tbsp** butter

- ¼-½ tsp** salt
- Sliced basil, garnish

## DIRECTIONS

- 1** Preheat the oven to 350°F. Cut the tomatoes in half, horizontally, and using a spoon or corer, remove the membrane and seeds. Invert the tomatoes on a paper towel and allow them to drain for 10-15 minutes.
- 2** For the topping, in a small bowl combine Panko, parmesan cheese, Italian seasoning, garlic, butter and salt. Place the tomatoes cut side up into a cast iron skillet or baking dish. Evenly fill each tomato with ½ teaspoon of the topping, 1 tablespoon of the dip and 1 tablespoon of the topping. Bake 26-28 minutes or until the crust is brown and toasted. Remove from the oven and cool 5 minutes prior to serving. Garnish with sliced fresh basil.



**45 min**

**15 min** | **30 min**  
PREP. | COOKING



**4**



**easy**