



RECIPE | TOMATOES

GARLIC AND SPINACH STUFFED TOMATOES



45 min

15 min
PREP.

30 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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 1/2 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.