

RECIPE | TOMATOES

GRILLED TOMATO PROVENCAL



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INGREDIENTS

- 4 Pure Flavor® Heirloom Tomatoes
- 2 cloves of garlic, minced
- 1½ cups fresh basil leaves, chopped
- ⅔ cup fresh breadcrumbs
- ¼ cup olive oil
- 2 tbsp fresh thyme leaves
- 2 tsp salt
- Pepper, to taste

DIRECTIONS

- 1 Slice the tops off tomatoes and remove seeds.
- 2 Mix garlic, basil, and thyme in a small bowl. Whisk in the oil, then the breadcrumbs to make a thick paste.
- 3 Preheat the grill to medium-high heat.
- 4 Spread the cut side of each tomato evenly with the herb mixture, letting some fall into the cavities where the seeds were removed.
- 5 Set the tomatoes on the grill and cover. Cook until the tomatoes are bubbling on top, and the bread crumb mixture is golden, about 10 minutes.
- 6 Transfer the tomatoes to a platter, season with pepper, then let sit for at least 10 minutes before serving.



30 min

20 min | 10 min
PREP. | COOKING



4



easy