

RECIPE | TOMATOES

# MEDITERRANEAN BAKED TOMATOES



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Recipe created by Lynn Polito



## INGREDIENTS

- 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes
- ½ cup** feta cheese, crumbled
- ½ cup** Kalamata olives, chopped
- ¼ cup** breadcrumbs
- 1 tbsp** olive oil

## DIRECTIONS

- 1** In a medium bowl, mix feta, olives, breadcrumbs, and olive oil together. Set it aside.
- 2** Wash the tomatoes and hollow out the core. Take a paring knife and gently cut a hole into the top of the tomato. With a small spoon, scoop out the seeds. Place the tomatoes into ramekins with the hole side up.
- 3** Set the oven's broiler on high. Spoon the filling into the tomatoes. Top with a drizzle of olive oil and broil for 8 minutes. If the stuffing starts to get a little too brown, cover the ramekins with foil to prevent burning. Serve immediately.



**13 min**

**5 min**  
PREP.

**8 min**  
COOKING



**4**



**easy**