



Print Works Bistro

Tomatoes Provencal

Interpreted from *Mastering the Art of French Cooking*, Julia Child

Equipment Needed

Knife and cutting board	Measuring spoon
Mixing Bowl	Kitchen spoon
Shallow baking dish	

Ingredients

6	each	ripe tomatoes
		salt & pepper (to taste)
2	cloves	garlic – minced
3	tablespoons	minced green onion
3	tablespoons	chopped fresh basil
1	tablespoon	chopped fresh flat leaf parsley
1	teaspoon	chopped fresh thyme
1/4	teaspoon	salt
1	pinch	black pepper
1/4	cup	olive oil
1/2	cup	bread crumbs

Preheat oven to 400 degrees.

Remove stems from tomatoes and slice in half cross wise. Gently press or scoop out juice and seeds. Sprinkle each half with salt and pepper to taste.

Place remaining ingredients in mixing bowl and toss to blend well.

Fill each tomato half with bread crumb mixture. Drizzle each half with a few drops more of olive oil.

Place tomatoes in a shallow baking dish and bake in 400 degree oven for 10-15 minutes or until tomatoes are soft but still hold their shape and the crumbs are lightly browned.

Serves - 6