

Provencale Tomato

Description:

Serving Size: 50 Servings

Categories: Vegetable Sides

Cost Per Serving	
\$	0.22

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/8/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
4.200	kg	Tomatoes		20-100000855
1.000	kg	Breadcrumbs		20-100016117
0.075	kg	Garlic cloves	minced	20-100000869
0.175	kg	Parsley	chopped	20-100000839
0.500	lt	Olive oil		20-100001607
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Wash tomatoes.
- Cut the tomatoes in half crosswise, discarding the cores.
- Place them on a sheet pan and season well
- Mix together the breadcrumbs, garlic, parsley, salt, pepper. Mix enough oil in so that the mixture just holds its shape when pressed. Season to taste. Mix in more parsley if a greener color is desired
- Making a small mound, pack the mixture on to each tomato half
- Bake at 350F (176C) until the tomatoes are golden brown on top and tender.