

Stuffed Tomatoes

with fresh herbs

- 1** cup soft bread (3 to 4 slices of white, wheat or gluten-free bread pulsed through a food processor)
 - 1/2** cup grated Parmesan cheese
 - 1/2** cup grated Gruyère cheese
 - 6** ripe tomatoes
 - 3** scallions, minced
 - 1/4** cup basil, minced
 - 2** tablespoons oregano
 - 2** tablespoons parsley, minced
 - 1/2** teaspoon thyme
 - 2** cloves garlic, minced
 - Salt and pepper
 - AVOCARE® Extra Virgin Basil Avocado Oil
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1. Preheat the oven to 425° F. Place the bread in the bowl of a food processor and process until breadcrumbs. **2.** Place in a bowl and toss with the Parmesan and Gruyère cheeses. **3.** Cut the tomatoes in half and remove the seeds and juice. Place the tomato halves in a baking dish, open side up and sprinkle the tomato halves with salt and pepper. **4.** In a bowl, combine the breadcrumbs mixture, scallions, basil, oregano, parsley, thyme, garlic and a little more salt and pepper to taste. **5.** Fill the tomatoes with the breadcrumb mixture. Drizzle with AVOCARE Extra Virgin Basil Avocado Oil and bake for 15 minutes, or until the tomatoes are tender and start to blister. Serve hot or at room temperature and drizzle with AVOCARE Extra Virgin Basil Avocado Oil just before serving.

SERVES 6