

Herb Stuffed Tomatoes

¼ cup minced fresh parsley	1 teaspoon coarse salt
¼ cup minced fresh basil leaves	4 plum tomatoes, halved and seeded
1 clove garlic, minced	olive oil

Mix parsley, basil, garlic, salt. Stuff the cavities loosely with the herb mixture. Place in a roasting pan. Drizzle with olive oil. Bake at 375 degrees for 10-15 minutes until softened but still holding shape.

Note: This is an easy recipe and great for potlucks because it is pretty and best served at room temperature. I use a grapefruit spoon to scoop out the tomato innards. (I save them in the freezer to use in soup.) I like to use Kosher salt for the larger crystals and extra virgin olive oil. When I'm making a lot I use minced garlic from a jar because it's so easy. Enjoy and impress your guests!