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## Baked Tomatoes

Yield: 2 servings

Time: 20 minutes

2 large beefsteak tomatoes  
1 tbsp. extra virgin olive oil (for drizzling)  
1 tbsp. extra virgin olive oil (for filling)  
½ tsp. salt  
¼ tsp. pepper  
¼ cup Italian seasoned breadcrumbs  
¼ cup Panko (Japanese-style breadcrumbs)  
¼ cup freshly grated Asiago cheese  
2 tbsp. coarsely chopped fresh parsley  
¼ tsp. garlic powder  
¼ tsp. onion powder  
4 slices of deli ham, diced



1. Preheat the oven to 425°F. Lightly grease a baking dish and set aside.
2. Carve out the stem of the tomato, partially hollowing out the inside of the tomato. Drizzle ½ tbsp. of olive oil inside the cavity of each tomato. Sprinkle with salt and pepper.
3. In a mixing bowl, combine the following ingredients: 1 tbsp. olive oil, breadcrumbs, Panko, Asiago, parsley, garlic powder, onion powder, and ham.
4. Fill the tomatoes with the breadcrumb/cheese mixture and place in the prepared baking dish.
5. Bake at 425°F for 10-15 minutes, until heated through and golden brown.