

## Tomatoes Provencal



2 medium tomatoes  
salt  
freshly ground black pepper  
2 slices day-old bread  
1 tblsp. chopped parsley  
1 garlic clove  
2 tsp. olive oil

Preheat the oven to 400 degrees. Cut the tomatoes in half around the middle and place cut side up in a baking dish. Salt and pepper each tomato half. In a food processor, add the bread, parsley and garlic. Process until you have coarse bread crumbs. Divide the bread crumb mixture evenly over the tomatoes. Drizzle with olive oil.

Bake for 20 minutes or until the bread crumbs are golden brown on top and the tomatoes have softened.

Enjoy!

*--Never Enough Thyme*  
*<http://www.lanascooking.com>*