

Crispy, Cheesy Tomatoes

Recipe By *Elky Friedman*



Cooking and Prep:  20
m

Serves:  6

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

Need a different kind of vegetable dish? This one is flavorful and crispy. The recipe works just as well with other vegetables, such as zucchini.

Ingredients (8)

Main ingredients

- 3 large beefsteak tomatoes, sliced in half
- salt
- 1/2 cup flavored cornflake crumbs
- 2 tablespoons **Gefen Olive Oil**
- 1/2 teaspoon garlic powder

- 1/4 teaspoon salt
 - 1/4 teaspoon pepper
 - 1/2 cup shredded mozzarella, cheddar, or Muenster cheese
-

Start Cooking

Prepare the Tomatoes

1. Preheat oven to 425 degrees Fahrenheit. Grease a baking sheet with nonstick cooking spray.
2. Place tomatoes in baking pan, cut side up. Sprinkle with salt.
3. In a bowl, combine cornflake crumbs, olive oil, garlic powder, salt, and pepper. Sprinkle the mixture over the tomatoes. Bake for eight to 10 minutes.
4. Remove from oven. Sprinkle with shredded cheese. Return to oven. Bake for an additional five minutes.