



# Zori's Tomatoes

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 fresh and not very mature tomatoes  
olive oil  
garlic powder  
salt  
black paper  
1 egg  
2 tbsp milk  
2 to 3 tbsp fine bread crumbs  
1 tsp dry oregano

## Instructions

Preheat oven to 180°C. Fill the bottom of a baking pan with olive oil. Wash the tomatoes and slice them into a not very thin slices. Dip each slice to the both sides into the olive oil that is already into the baking pan, then arrange them on the bottom of the pan. Sprinkle with salt and black paper. In a mixing bowl beat the egg with the milk, add the bread crumbs. Add first 2 tbsp, if it's still too liquid add some more to reach a thick cream. Add the oregano and the garlic powder. Stir well. Place 1 tbsp onto each tomato slices. Cover them well. Spray with a cooking spray or olive oil. Pour in the oven and bake about 10-15 minutes or until the top is lightly brown and crispy.