



Stuffed Tomato

NIBBLEDISH CONTRIBUTOR

Ingredients

4 tomatoes

2 Tablespoons minced anchovy fillets

2 Tablespoons minced garlic

2 Tablespoons minced shallot

2 Tablespoons chopped capers

1/4 cup chopped sundried tomatoes

1/3 cup olive oil-plus more for drizzling

1/2 cup bread crumbs

1/4 cup minced fresh parsley

1/4 cup grated parmesan-plus more for topping

Salt and pepper

Instructions

Slice the top off the tomato and scoop out the insides, salt the inside and leave the tomato to drain for 1/2 hour upside down on toweling.

Combine the remaining ingredients and stuff the tomatoes with the mixture.

Dust the top of the stuffed tomatoes with additional parmesan cheese.

Drizzle the stuffed tomatoes with additional olive oil.

Bake the tomatoes in a preheated 350 degree oven for 20-25 minutes.