

**Baked Herbed Tomatoes** from *The Gardeners' Community Cookbook*, by Victoria Wise

**2 large tomatoes, halved horizontally,  
and seeded**

**½ cup coarse breadcrumbs**

**1 tablespoon olive oil**

**½ cup finely chopped fresh basil leaves**

**½ teaspoon chopped fresh thyme  
leaves**

**½ cup finely chopped onion**

**½ teaspoon minced garlic**

**Salt and pepper**

Preheat the oven to 450 degrees. Arrange the tomato halves, cut side down, on paper towels and leave to drain for about 1 hour.

Combine the remaining ingredients in a small bowl. Place the tomatoes, cut side up, in a baking dish and fill each half with the breadcrumb mixture. Bake until the tomatoes are golden on top but still hold their shape, no more than 10 minutes. Serve right away or at room temperature.