

Rose Stuffed Tomatoes

Rose Product used: Canadian Bacon



Rose Packing Company

Ingredients:

- 3 large firm ripe tomatoes
- salt and fresh ground black pepper

- 1 cup panko or good home made bread crumbs
- ³/₄ cup Rose Canadian Bacon cut into chunks (cut up slices can be used if stick type is not available)
- 2 green onions very thinly sliced (white & light green parts only)
- 1 tsp dried Herbes de Provence
- 3 tbs shredded parmesan cheese
- 2 tbs chopped parsley

Preheat oven to 400° and set a rack in the middle level.

Brush a shallow baking dish with olive oil. Core the tomatoes and slice in half crosswise. Gently squeeze and scoop out all the seeds with a finger. Arrange the tomato halves in the baking dish and season with salt and pepper.

In a medium bowl, stir together the bread crumbs, Rose Canadian Bacon, green onions, herbs, cheese and parsley. Add a couple tablespoons olive oil and mix well till bread crumbs are moistened.

Rose Stuffed Tomatoes (con't)



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Stuff the tomato halves with the mixture mounding it up on top. Drizzle a little olive oil over each tomato and bake for about 20 minutes till top starts to brown and tomatoes are hot.

