

# Baked Tomatoes with Fresh Mozzarella and Hazelnut Bread Crumbs

**Fresh thick sliced beefsteak tomatoes topped with a butter whole wheat bread crumb and hazelnut topping**

## **Ingredients:**

- 2 cups coarse fresh bread crumbs form whole wheat bread
- 4-6 large beefsteak tomatoes (3lbs total)
- 1 ½ tablespoons chopped lemon or regular thyme
- ½ stick unsalted butter
- 1 cup toasted, chopped hazelnuts
- Fresh mozzarella

## **Directions:**

- Preheat oven to 450 degrees
- Toast hazelnuts and ½ cup of bread crumbs in some butter until golden brown
- Place remaining crumbs in bottom of a buttered 2 quart shallow ceramic or glass baking dish. Arrange tomatoes and slices of the mozzarella cheese in the baking dish in rows, alternating and overlapping each other. Spoon nut and crumb mixture over the tomatoes and cheese. Sprinkle thyme evenly over the dish, along with salt and pepper to taste.
- Bake, covered, until tomatoes and cheese are bubbling and crumbs are brown, about 15-20 minutes.
- Let cool a little, serve warm, and enjoy!