



Panko Crusted Baked Tomato Slices

4 servings

INGREDIENTS

- 2 large Tomatoes
- 1 cup Seasoned panko bread crumbs
- 1 tsp. Paprika
- 1Tbsp. Olive oil
- Salt & pepper, to taste

DIRECTIONS

1. Pre-heat oven to 375°, prepare 8" square baking pan by lightly greasing.
2. Wash tomatoes, remove core. Stand tomato on its side and slice in 1/2 inch rounds.
3. Add paprika to panko bread crumbs, mix to combine.
4. Add olive oil and to panko mix, use a fork to mix until well combined. Mixture will become crumbly.
5. Sprinkle 1/4 of panko mix evenly over bottom of baking dish. Arrange tomatoes over panko in a single layer with edges slightly overlapping. Salt & pepper to taste. Evenly distribute remaining panko mix over top of tomatoes.
6. Bake for 20 minutes. Crumbs will become a dark golden brown. Remove from oven, let rest 5 minutes before serving.



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