

TOMATOES STUFFED WITH ALMONDS, HERBS, CHEESE, AND GARLIC

These ripe, delicious tomatoes stuffed with a simple mixture of toasted almonds, fresh herbs, and rich, creamy Gruyère, make the perfect side to accompany your favorite grilled or roasted meats and fish. We suggest you try these summertime flavor bombs with omelets, scrambled eggs, or anything that strikes your foodie fancy! The tomatoes can be stuffed in advance and baked just before serving, making them even more wonderful (and easy) to make and eat.

Prep time: 15 minutes

Cook time: 15 minutes

Serves 6

Preheat oven to 400°F

Remove the tops from each tomato, and gently scrape out the seeds with your fingers or with a small knife. Lightly sprinkle salt and pepper on the insides and place upside down on a paper towel-lined plate, to drain, while you prepare the stuffing.

Melt the butter in a medium skillet over medium heat and add the almonds. Toast the nuts for a few minutes, until golden brown, then place in a bowl to cool. Remove ¼ cup of the toasted almonds and set aside on a small plate for garnish. Add the rest of the ingredients to the bowl and mix to combine.

Divide the stuffing evenly between the tomatoes and arrange in an oven-proof skillet or baking dish. Lightly drizzle olive oil over each tomato. Bake in the oven until the stuffing is warmed through and the cheese is bubbly, about 10 minutes. Garnish with the remaining toasted almonds and herbs. Serve warm.

Ingredients:

6 small ripe tomatoes
2 tablespoons butter
1 cup finely chopped almonds
2 garlic cloves, minced
1 large shallot, minced
1 ½ cups grated Gruyère
2 tablespoons grated Parmesan
¼ cup chopped parsley, plus more for garnish
Kosher salt and freshly ground pepper, to taste