

Baked Stuffed Tomatoes

These elegant accompaniments are delicious hot, warm, or at room temperature. They are a perfect holiday side that goes great with ANY dinner; beef, pork, poultry, seafood, pasta, literally anything. Filling can be made days ahead!



1 cup grated sharp cheddar cheese
1/2 cup minced red onion
1 clove minced or crushed garlic
1 tablespoon Grey Poupon mustard
1/4 cup, generous, mayonnaise OR softened cream cheese
1/4 tsp dried thyme or oregano or dill (optional)
Salt & pepper to taste

8 medium plum tomatoes, or other small, firm tomato
Grated Parmesan cheese, for topping

Mix the filling ingredients together.

Cut the tomatoes in half lengthwise. Scoop out the centers and season the cavities with salt and pepper. (If needed, cut off a bit of the bottoms for stability.)

Divide the filling evenly into the 16 tomato halves.

Bake at 400 degrees for 20 minutes or until browned and bubbly.