

Stuffed Tomatoes with Goat Cheese, Olives and Oregano

SERVES 6 AS A SIDE DISH



INGREDIENTS

- 6 firm, ripe tomatoes (about 8 ounces each),
1/8 inch sliced off stem end, cored, and seeded
- 1 teaspoon kosher salt
- 3/4 cup coarse homemade bread crumbs
- 3 tablespoons olive oil
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- 3 ounces goat cheese, crumbled
- 2 medium garlic cloves, minced or pressed
(about 2 teaspoons)
- 3 tablespoons minced fresh parsley leaves
- 1 1/2 teaspoons minced fresh oregano leaves
- 3 tablespoons pitted and chopped black olives
ground black pepper

FIRST★

Sprinkle inside of each tomato with salt and place upside down on several layers of paper toweling; let stand to remove excess moisture, about 30 minutes.

MEANWHILE

Toss bread crumbs with 1 tablespoon olive oil, goat cheese, garlic, parsley, oregano, olives and pepper to taste in a small bowl. Set aside. Adjust oven rack to upper-middle position and heat oven to 375 degrees; line bottom of a 9 by 13-inch baking dish with foil.

LAST

Roll up several sheets of paper towels and pat inside of each tomato dry. Arrange tomatoes in a single layer in the baking dish. Brush top cut edges of tomatoes with 1 teaspoon oil. Mound stuffing into tomatoes (about 1/4 cup per tomato); drizzle with remaining 2 tablespoons oil. Bake until tops are golden brown and crisp, about 20 minutes. Serve immediately.

★ J. NOELLE NOTES

The first step of salting and draining the tomatoes is crucial; otherwise, you'll end up with soggy tomatoes.