

Grilled Stuffed Tomatoes

- 2 Tbs shredded mozzarella cheese
- 2 Tbs grated parmesan
- 3 Tbs dried fine bread crumbs
- 2 tsp chopped fresh basil
- 2 tsp olive oil
- 8 fresh tomatoes
- Salt and black pepper, freshly ground to taste

In a small bowl, combine cheese, bread crumbs, basil and olive oil. Evenly arrange 4 tomato slices on prepared grill. Spoon about 2 Tablespoons cheese mixture over top of each tomato slice. Top each with another tomato slice. Close lid and grill for 3 to 4 minutes or until tomatoes and filling are hot. Serve at once.

Servings: 4

Yield: 4

Cooking Times

Total Time: 30 minutes