



Stuffed Baked Tomatoes Topped With Herb Whirl

Ingredients:

- 2 beef tomatoes
- 90g fresh breadcrumbs
- 1 red onion, finely chopped
- 2 slices of Garlic and Herb Whirl cheese
- Parsley, salt and black pepper to season
- A knob of butter



Method

- 1) Slice the top of the beef tomatoes and carefully scoop out the seeds.
- 2) Fry off the onion in the butter until golden brown
- 3) Add the fresh breadcrumbs and parsley. Season well.
- 4) Place the mixture into the tomatoes and bake for 15-20 minutes in a hot oven until the tomatoes are tender.
- 5) Top with a slice of Garlic and Herb Whirl and bake again until the cheese is hot and bubbling.