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Tomato-stuffed Bell Peppers

By *Susie Iventosch*



Tomato-stuffed bell peppers Photo Susie Iventosch

(Serves 6 as a side, or 3 as a main)

INGREDIENTS

3 orange, red or yellow bell peppers, cut in half lengthwise, seeds and ribs removed

3 medium sized tomatoes, cut in half

(can use plum or Campari)

1/4 cup extra virgin olive oil

1 clove garlic, crushed or 1/2 tsp. garlic powder

6 basil leaves, cut in thin strips (chiffonade)

1 tsp. each salt and pepper

3 Tbsp. balsamic vinegar

1/3 cup panko

1/3 cup grated Parmesan, or 1/3 cup crumbled feta, gorgonzola or blue cheese

DIRECTIONS

Cut peppers in half lengthwise, leaving stem intact on one half, if possible. Remove seeds and the white ribs. Remove stems from tomatoes and cut in half. Place a tomato half, cut side up, in the hollow of each pepper and place on baking tray, tomato side up. Drizzle olive oil over tomatoes and sprinkle with garlic, basil strips, salt and pepper. Drizzle balsamic evenly over each tomato. Mix grated Parmesan with panko and divide evenly over tomatoes. Bake at 400 F for approximately 20 to 25 minutes, until peppers are al dente and cheese is bubbly and browned. Serve hot.



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

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[back](#)

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