



Cut at the line for a 4x6 Recipe Card

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## ***Scalloped Tomatoes***

(Appetizers, None)

### Ingredients:

- 3 tbsp olive oil
- 2 cups crusty bread, cubed
- 2 1/2 lbs fresh cherry tomatoes, halved
- 4 cloves garlic, minced
- 2 tbsp sugar
- 2 tsp kosher/smoked salt
- 1 tsp black pepper
- 1/2 cup basil leaves, lightly packed and chopped
- 1 cup Parmesan cheese, grated

### Directions:

Preheat oven to 350°F. Heat oil in a large pan and add bread cubes. Cook until browned.

Combine tomatoes, garlic, sugar, salt and pepper in a large bowl. When the bread is browned, add the tomato mixture and continue to cook, stirring, for 5 minutes. Remove pan from heat and add basil. Mix to combine. Pour tomato mixture in a shallow baking dish and sprinkle with Parmesan cheese. Bake for 30-40 minutes or until the top is brown and the tomatoes are bubbly. Serves 4.

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