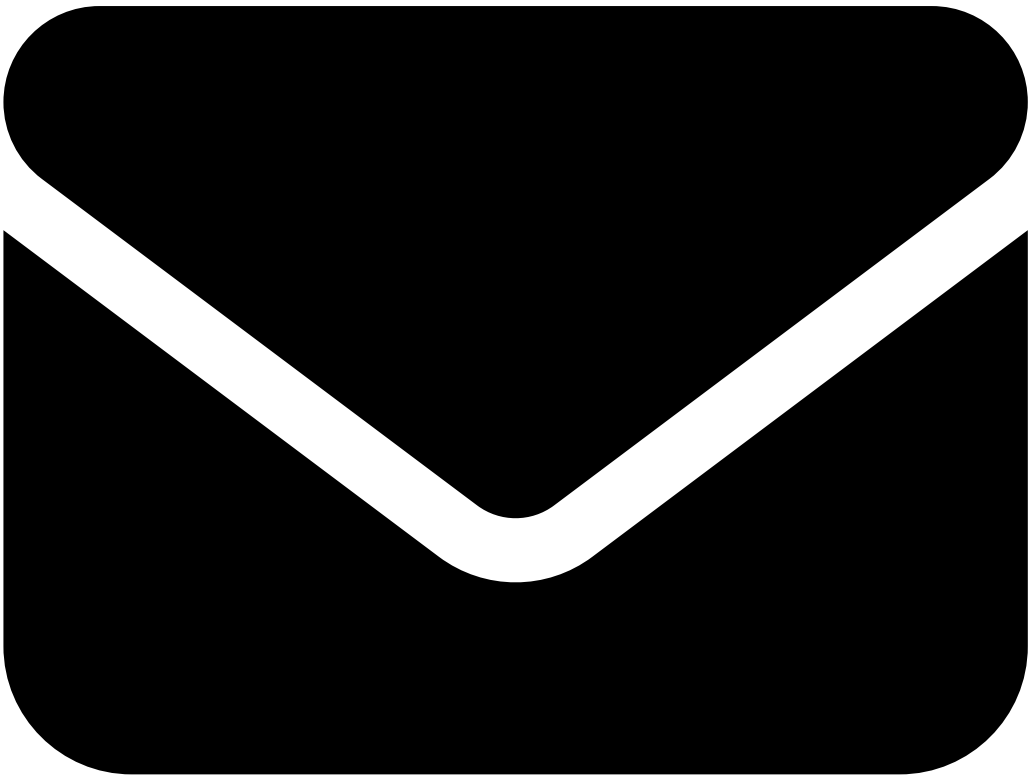
Oven baked Tomatoes oreganata

Oven baked tomatoes Oreganata

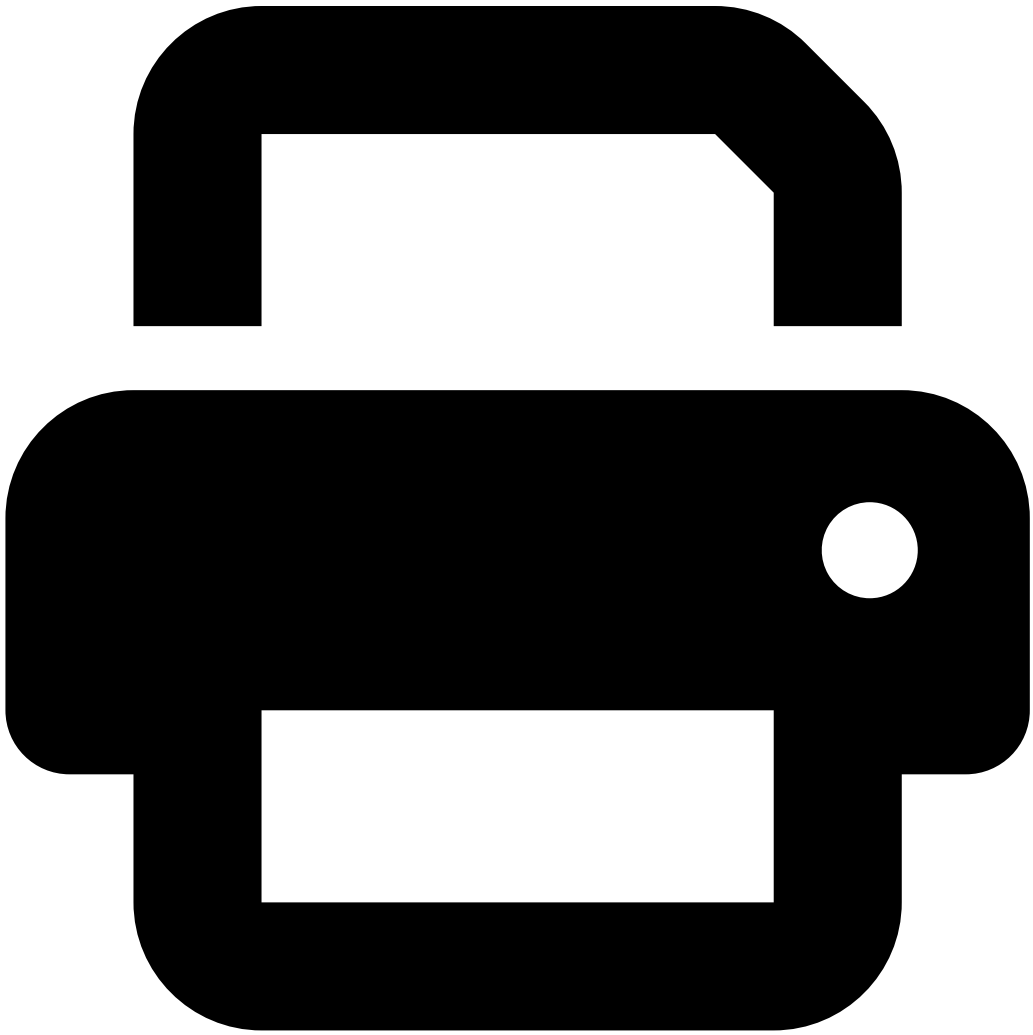
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This easy and delicious oven baked tomato oreganata recipe is the perfect way to use up all the rest of those summer tomatoes.

I grew up on a farm in the Tuscan country side, We always had an abundance of summer vegetables, especially beautiful tomatoes of every shape and flavor. My mother severed them in so many different ways, before canning the rest. This baked tomato oreganata was and still is one of my favorite ways to enjoy this summer staple.

Tips about this oven baked Tomato oreganata recipe

Use ripe but firm tomatoes, like roma or plum tomatoes when you make tis oven baked tomato oreganata recipe. They hold their shape better and have less water.

To prepare the the breadcrumbs use fresh breadcrumbs for the best texture. Mix them with the garlic, onion, oregano(fresh if possible) If you don’t have excess to fresh oregano, (I have attached a link for a good quality dry oregano) the grated parmesan cheese and a bit of olive oil. This mixture should be crumbly and slightly moist, so it sticks to the tomatoes.

Pre baking the tomatoes emilites some of the water from the tomatoes for a dryer tomato .

Bake at a moderate heat 375 so the tomatoes soften and the breadcrumbs turn a golden brown and crispy. If you want extra crispness, broil the tomatoes the last few minutes.

Oven baked tomatoes Oreganata



- 5 Lbs. Roma tomatoes
- 4 Tbsp. olive oil
- 1 cup breadcrumbs
- 1 cup grated parmesan
- 2 Tbsp. dry or fresh oregano
- 1 Tbsp. chopped Italian parsley
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder

1. Start by washing the tomatoes and drying . Cut the tomatoes in half length wise. Sprinkle the tomatoes with the half of oregano. Salt and pepper to taste and

drizzle with half the olive oil. Then roast in a preheated 375-degree oven for 15 minutes.

2. Mean while in a bowl mix the breadcrumbs, grated parmesan parsley, garlic, and onion powder
3. Top the pre roasted tomatoes with the breadcrumb mixture. And re bake for an additional 20 to 30 minutes. top with Italian parsley.