

## **Pesto Topped Grilled Tomatoes**

*A delicious side-dish combining two summertime garden favorites – tomatoes and basil!  
Use locally grown, organic produce when possible.*



- 6 medium sized heirloom tomatoes
- 1 batch pesto (see recipe below)
- 1 cup whole wheat bread crumbs

Prepare pesto. Wash and cut tomatoes in half horizontally and place in 9"x13" baking dish. Place 1 Tbsp pesto on each tomato half. Sprinkle pesto with 2 tsp breadcrumbs. Place in oven under preheated broiler (450 F) for 5 minutes and then bake for an additional 5 minutes at 400. Watch closely so breadcrumbs don't burn. Serves 6.

### **Pesto**

2 cups fresh basil leaves (packed)  
¼ cup parmesan cheese (grated)  
½ cup olive oil  
3 T pine nuts or walnuts  
3 cloves garlic

Place ½ of the basil leaves, cheese, and nuts and oil in food processor and mix until well chopped. Scrape down sides of container. Add the other half of all ingredients and process until pesto forms a thick, smooth paste. Basil pesto keeps in refrigerator one week or freeze for 3 months.

*Nut free version: Use coconut instead of nuts*

*Dairy free version: Use coconut instead of parmesan cheese. Add 1/4 tsp salt.*

*Gluten free version: Use gluten-free breadcrumbs – Toast a piece of gluten-free bread, cool and process in blender until crumbs, or crush up gluten-free crackers.*