



Parmesan & Herb Broiled Tomatoes

INGREDIENTS (Yield: 6 servings)

- 4 large ripe tomatoes
- ¼ cup shredded part-skim mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 3 tablespoons reduced-fat mayonnaise
- 1 tablespoon real bacon bits
- 1/8 teaspoon black pepper
- 1 clove garlic, peeled and crushed
- 1 teaspoon snipped fresh basil
- ½ teaspoon snipped fresh marjoram
- ½ teaspoon snipped fresh oregano

NUTRITION INFORMATION: 73 Calories; 4 grams Fat; 1-gram Saturated Fat; 7 mg Cholesterol; 157 mg Sodium; 6 grams Carbohydrates; 1-gram Fiber; 3 grams Protein

DIRECTIONS

1. Preheat oven to 400 degrees F. Slice each tomato into 3 equal slices. Place slices between paper towels to absorb some moisture; set aside. In a small bowl, combine mozzarella cheese, Parmesan cheese, mayonnaise, bacon bits, pepper, garlic, basil, marjoram and oregano. Mix well. Place tomato slices on a large sheet pan and spread each slice with 2 teaspoons herbed cheese mixture. Bake 10 minutes.
2. Change oven setting to broil and continue cooking until cheese mixture is golden brown, about 2 to 3 additional minutes. Serve immediately.