

Scalloped Tomatoes

By Ina Garten – Food Network

Prep Time: 20 min
Cook Time: 35 min

Level: Easy

Serves: 6 servings

Ingredients

Good olive oil
2 cups (1/2-inch diced) bread from a French boule, crusts removed
16 plum tomatoes, cut 1/2-inch dice (about 2 1/2 pounds)
1 tablespoon minced garlic (3 cloves)
2 tablespoons sugar
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/2 cup julienned basil leaves, lightly packed
1 cup freshly grated Parmesan cheese



Directions

Preheat the oven to 350 degrees F.

Heat 3 tablespoons of olive oil in a large (12 inch) saute pan over medium heat. Add the bread cubes and stir to coat with the oil. Cook over medium to medium-high heat for 5 minutes, stirring often, until the cubes are evenly browned.

Meanwhile, combine the tomatoes, garlic, sugar, salt, and pepper in a large bowl. When the bread cubes are done, add the tomato mixture and continue to cook, stirring often, for 5 minutes. Off the heat, stir in the basil.

Pour the tomato mixture into a shallow (6 to 8 cup) baking dish. Sprinkle evenly with the Parmesan cheese and drizzle with 2 tablespoons of olive oil. Bake for 35 to 40 minutes until the top is browned and the tomatoes are bubbly. Serve hot or warm.

Source:

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