

## Crumb-Topped Roasted Tomatoes

MAKES: 6 servings  
PREP TIME: 15 minutes  
COOK TIME: 55 minutes

### WHAT YOU NEED

- 4 Tbsp. Shedd's Spread Country Crock® Spread, melted
- 3 lbs. plum tomatoes (about 12), halved
- 1 large shallot or 1 small onion, finely chopped
- 3 cloves garlic, finely chopped
- 1 tsp. fresh thyme leaves
- 1/2 cup panko bread crumbs
- 1/4 cup grated Parmesan cheese

### MAKE IT

1. Preheat oven to 425°. Grease 13 x 9-inch baking dish with 1 tablespoon Shedd's Spread Country Crock® Spread. Add tomatoes, then sprinkle with shallot, garlic, thyme and 1 tablespoon Spread. Season, if desired, with ground black pepper. Bake 50 minutes.
2. Combine remaining 2 tablespoons Spread, bread crumbs and cheese in medium bowl. Sprinkle over tomatoes. Broil until golden, about 2 minutes. Cool slightly before serving.

See nutritional information for saturated fat content.



### Nutrition Information per serving:

Calories 230, Calories From Fat 100, Saturated Fat 2.5g, Trans Fat 0g, Total Fat 12g, Cholesterol 65mg, Sodium 300mg, Total Carbohydrate 8g, Sugars 1g, Dietary Fiber 0g, Protein 22g, Vitamin A 4%, Vitamin C 4%, Calcium 6%, Iron 15%