## **Baked Tomatoes with Cheese**

(v) Cooking time: 15 minutes

HACCP Process #2 Same Day Service





## 1 Serving Provides:

CACFP: ½ cup Vegetable, ½ ounce Meat/Meat Alternate NSLP: ½ cup Red/Orange Vegetable, ½ ounce Meat/Meat Alternate SFSP: ½ cup Vegetable, ½ ounce Meat/Meat Alternate

	12 Servings		24 Servings	
Ingredients	Weight	Measure	Weight	Measure
Tomatoes, large, raw Roma or round, halved from top to bottom	3 pounds 12 ounces	about 6 each	7 pounds 8 ounces	about 12 each
Mozzarella cheese, low moisture, part skim, shredded	3 ounces	³¼ cup	6 ounces	1½ cups
Parmesan cheese	3 ounces	³¼ cup	6 ounces	1½ cups
Oregano, dried		1 Tablespoon		2 Tablespoons
Black pepper, ground		¾ teaspoon		1½ teaspoons
Garlic powder		¾ teaspoon		1½ teaspoons
Salt		¼ teaspoon		½ teaspoon



## **Directions**

- 1. Preheat oven to 400°F. Spray a steamtable pan with pan-release spray. For 12 servings use a 2-inch half-size steamtable pan or a 9x13-inch baking dish. For 24 servings use a 2-inch full-size steamtable pan or two 9x13-inch baking dishes.
- 2. Place tomato halves cut-side-up in the prepared baking dish. Set aside.
- 3. In a bowl mix together the mozzarella cheese, parmesan cheese, dried oregano, black pepper, garlic powder and salt. Place 2 tablespoons of the cheese mixture on each tomato half.
- 4. Bake in the preheated 400°F oven for approximately 12-15 minutes, or until cheese turns golden brown and starts to bubble.

CCP: Heat to 140°F or higher.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions, about ½ tomato per portion

Serving	Yield	Volume
½ cup	12 Servings: about 3 pounds 24 Servings: about 6 pounds	12 Servings: about 1½ quarts 24 Servings: about 3 quarts

Nutrients Per Serving								
Calories	84	Sodium	211 mg	Vitamin A	1303 IU			
Total Fat	3.8 g	Carbohydrate	8 g	Vitamin C	18 mg			
Saturated Fat	2 g	Dietary Fiber	2 g	Iron	0.7 mg			
Cholesterol	10 mg	Protein	6 g	Calcium	151 mg			

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