



Tomato Crouton Casserole

Try this tomato crouton casserole at your next potluck.

An unusual twist on tomatoes, this side dish pairs nicely with just about anything. From "How to Plan a Potluck for Your Farm Home" by Lisa Kivirist.

Ingredients 8 medium tomatoes, cut into wedges 2 to 3 cups prepared croutons 1/2 cup plus 2 T. butter, melted 1 tsp. salt 1 tsp. dried basil 1 tsp. dried thyme 3/4 cup Parmesan cheese, grated

Preparation

Arrange tomatoes in a greased 9" x 13" baking dish. Top with bread croutons. Combine butter, salt, basil and thyme. Drizzle over bread and tomatoes. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 30 to 35 minutes or until tomatoes are tender.

Serves 6.