



## GRILLED TOMATO MELTS

### DIRECTIONS:

1. Preheat oven to 350°F.
2. Cut each tomato into 4 slices. Arrange in a foil-lined 15 x 10 x 1-inch baking pan in rows. Sprinkle with shredded cheese, pepper, and toasted almonds.
3. Bake about 15 minutes or until cheese is bubbly. Allow excess juice to drain off.

*Note: To prepare on a grill, prepare tomatoes same as above but place in a shallow disposable foil pan. Grill, covered, for 12 to 15 minutes.*

### YOU WILL NEED:

- 3 large tomatoes
- 4 ounces Monterey Jack cheese
- 1 small sweet pepper, finely chopped
- ¼ cup toasted almonds (optional)



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