Dinner Tonight!
Italian Cherry Tomato Halves

20 cherry tomatoes (approximately 1 pint)
3 Tablespoons fresh Parmesan cheese (reduced fat)
1 Tablespoon Italian bread crumbs
1/8 teaspoons garlic powder

Preheat oven to 375 degrees. Slice tomatoes in half and lay on baking sheet, cut side up. Sprinkle with Parmesan cheese, bread crumbs, and garlic powder. Bake 5 to 10 minutes or until tomatoes are heated through.

Preparation Time: 5 minutes
Cook Time: 10 minutes
Serves: 4

Nutrition facts per serving:
Calories: 54
Total Fat: 1.4 g
Cholesterol: 3.3 mg
Sodium: 76 mg
Total Carbohydrate: 9 g
Protein: 2 g