

## Scalloped Tomatoes

- 2 medium red bell peppers, halved
- 4 large tomatoes, peeled and cut into ¼ inch thick slices
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup Italian-seasoned breadcrumbs
- ½ cup grated Parmesan cheese
- 1 tablespoon fresh *thyme* leaves
- 1 tablespoon fresh *oregano* leaves
- ½ cup olive oil

Place bell pepper halves, cut into sides down, on an aluminum foil-lined baking sheet. Bake at 425 degrees for 10 minutes or until peppers look blistered. Place the peppers in a heavy-duty zip-top plastic bag; seal and let stand 10 minutes to loosen skins. Peel peppers; remove and discard seeds. Sprinkle tomato slices evenly with salt and pepper.

Sprinkle ¼ cup breadcrumbs in bottom of a lightly greased 9-inch deep-dish pie plate and top with one-fourth of the tomato slices. Sprinkle tomatoes with ¼ cup breadcrumbs and one-third of the cheese. Repeat layer with tomatoes, breadcrumbs and cheese. Top with roasted peppers, remaining breadcrumbs, and cheese; sprinkle with thyme and oregano leaves, and drizzle with oil.

Bake at 475 degrees for 30 minutes. Cool to room temperature. Chill if desired.

Serves 8.