

# Cornell Cooperative Extension | Schoharie and Otsego Counties

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## **Scalloped Tomatoes**

### **Ingredients:**

1 (28-ounce) can diced tomatoes

½ cup onion, minced

½ teaspoon salt

dash of pepper

4 slices whole wheat bread, cubed

2 Tablespoons butter

2 Tablespoon parmesan cheese

vegetable oil spray

Makes 6 servings - 27% calories from fat

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Amount Per Ser	ving		
Calories 100	) Cal	ories fron	n Fat 2
		% Da	aily Valu
Total Fat 3g			5
Saturated	Fat 1.5g		8
Trans Fat	0g		
Cholesterol	5mg		2
Sodium 600	mg		25
Total Carbo	hydrate	14g	5
Dietary Fit	•		8
Sugars 5g	-		
Protein 4g			
Frotein 4g			
Vitamin A 15	% • '	Vitamin (	35%
Calcium 6%	•	Iron 6%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g	80g 25g 300mg 2,400m 375g

### **Instructions:**

- 1. Combine tomatoes, onion, salt, and pepper.
- 2. Spray 1½ casserole dish with vegetable oil spray.
- 3. Alternate layers of tomato mixture and bread cubes into dish. Dot with butter.
- 4. Bake in 375° F oven, 20 to 25 minutes.
- 5. Sprinkle parmesan cheese over top of tomatoes for the last 10 to 15 minutes of baking.

### Notes:

• For added flavor add 2 Tablespoons minced green pepper.



### Revised July 2021

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USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.