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Tomatoes Gruyère

Ingredients

8 small yellow and red tomatoes
 1 small potato, peeled and grated
 1/4 teaspoon freshly ground nutmeg
 1 tablespoon extra-virgin olive oil
 1 ounce Gruyère cheese, grated
 1 clove garlic, minced



recipe guide

SERVES: 4

MEETS THESE

GUIDELINES:

Low Calorie

Low Carb

Directions

1. Heat the oven to 400 degrees.
2. Discard the top of each tomato. Arrange the tomatoes in a baking dish, season with salt and pepper, and drizzle with olive oil.
3. Toss the potato with the grated cheese, garlic, and nutmeg. Sprinkle the mixture evenly over the tomatoes.
4. Bake 20-25 minutes or until crust is golden and crisp.

Nutrition Information

Per serving
 Calories: 130
 Carbohydrates: 15g
 Fat: 7g
 Protein: 6g

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