

# Tomatoes a Queso

**Category:** Vegetable

**Servings:** 4

**Rating:** 10

**Source:** The California Heritage Cookbook

**Description:**

**Ingredients:**

- i onion                      2 medium sliced thinly
- i butter, unsalted        2 tablespoon
- i tomato                    2 large thickly sliced
- i sharp cheddar cheese 1/2 cup grated
- i Monterey Jack cheese 1/2 cup grated
- i bread crumbs            1/2 cup
- i salt
- i paprika                    1/2 teaspoon
- i egg                         1 beaten
- i sour cream                1/2 cup

**Instructions:**

SautŽ the onions in butter over medium heat for 5 minutes, not browning them. Grease a deep casserole and arrange a layer of tomatoes on the bottom. Sprinkle on some cheese, followed by some bread crumbs, onion, salt, and paprika. Repeat layers until the ingredients are used, ending with cheese. Beat together the egg and sour cream until smooth. Pour the sour cream sauce over the casserole and sprinkle with salt and paprika to add color. Cover and bake in a preheated 375° oven for 30m, then uncover and bake for 15m longer, or until puffed and brown.