



RECIPE | TOMATOES

STUFFED MOROCCAN TOMATOES



[f](#) [t](#) [i](#) [p](#) [y](#) [i](#)

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STUFFED MOROCCAN TOMATOES

INGREDIENTS

1 lb Pure Flavor® Chocolate Rose Brown Beefsteak Tomatoes
2 garlic cloves, minced
1 white onion, finely chopped
15 oz can lentils, drained
½ cup black olives, chopped
¼ cup breadcrumbs
¼ cup almonds, chopped
4 tbsp extra-virgin olive oil, divided

2 tbsp parsley, chopped
1 tsp paprika
1 tsp cumin
1 tsp cinnamon
1 tsp ground cloves
1 tsp ground ginger
Salt and pepper, to taste
Feta cheese, for garnish



70 min

15 min PREP. | **55 min** COOKING



6



easy

DIRECTIONS

- 1** Preheat oven to 300°F.
- 2** Cut a thin slice from the top of each tomato, reserving the tops. Use a teaspoon to hollow out the tomato, saving the pulp.
- 3** Heat 1 tablespoon of oil in a frying pan over medium heat. Add onion, garlic, and spices. Cook, stirring until onion is soft and remove from heat.
- 4** Stir in lentils, tomato pulp, olives, almonds, parsley, and breadcrumbs and season to taste with salt and pepper.
- 5** Fill the tomatoes with lentil mixture, pressing down firmly with a spoon. Place in greased baking dish, return tomato tops, and drizzle with remaining oil. Season with salt and pepper.
- 6** Bake for 50 minutes or until the tomatoes are tender. Garnish with feta cheese and serve while warm.