



RECIPE | TOMATOES

# STUFFED MOROCCAN TOMATOES



70 min

15 min  
PREP.

55 min  
COOKING



6



easy

## INGREDIENTS

1 lb Pure Flavor® Chocolate Rose Brown Beefsteak Tomatoes  
2 garlic cloves, minced  
1 white onion, finely chopped  
15 oz can lentils, drained  
1/3 cup black olives, chopped  
1/4 cup breadcrumbs  
1/4 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



## 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.