

Stuffed Tomatoes

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  45
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Who says peppers are the only vegetable you can stuff? This is a great way to reuse leftover rice.

Ingredients (8)

Main ingredients

- 3 large tomatoes
- 1 large onion, chopped and sautéed
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
- 4 tablespoons oil or margarine
- 2 cups cooked rice or kasha
- 1/4 cup **Gefen Bread Crumbs**

1/2 teaspoon salt

1/4 teaspoon pepper

Start Cooking

Stuff the Tomatoes

1. Cut tomatoes in half. Scoop out pulp, combine with remaining ingredients, mixing well.
2. Spoon into tomato halves. Place in baking dish, add half an inch of water.
3. Bake at 375 degrees Fahrenheit for 25 minutes or until tomatoes are tender.

Credits

Photography and styling by: Elazar Klein Studio