



Serving Size: 4

Tasti Stuff

Ingredients

- 8 Tasti-Lee tomatoes
- 4 Tbsp. extra virgin olive oil
- 1 yellow onion, finely chopped
- 2 garlic cloves, finely chopped
- 1 lb. ground lamb or beef
- 1 Tbsp. tomato purée
- 1 cup long grain rice
- 1 cup chicken stock
- 4 Tbsp. chopped dill
- 2 Tbsp. chopped flat-leaf parsley
- 1 Tbsp. chopped mint
- 3-4 sprigs of rosemary

Directions

1. Slice the tops off the Tasti-Lee tomatoes & set aside.
2. Scoop out most of the tomato pulp with a spoon.
3. Chop the pulp, keeping any juices, & place on a baking tray.
4. Heat 2 Tbsp. olive oil in large frying pan, add onion, garlic, & cook for about 10 minutes until soft.
5. Add the lamb, cinnamon, & tomato purée. Turn up the heat & fry until the meat is browned.
6. Add tomato pulp & juice, rice & chicken stock.
7. Bring to a boil, then simmer for 15 minutes or until the rice is tender & the liquid has been absorbed. Set aside to cool, then stir in the dill, parsley, & mint.
8. Stuff the tomatoes up to the brim, close tomatoes with their lids & drizzle with 2 Tbsp. olive oil.
9. Sprinkle 3 Tbsp. water into the tray, add rosemary sprigs in between tomatoes.
10. Bake for 35 min. at 375°F. Serve.