



The Villa Collection

Stuffed tomatoes



Ingredients

- 10 medium sized tomatoes
- 2 onions, finely chopped
- Small tin of tomatoes (optional)
- 1½ cups of long grain rice
- Small bunch of parsley, finely chopped
- Mint, finely chopped
- 1½ cups olive oil
- 2 cups water
- Potatoes, cut into large chip size
- Bread crumbs (optional)
- Salt & pepper

Method

- Slice the top off the tomatoes, scoop out the middle and then grate the removed core.
- Finely chop the onion, parsley and mint.
- In a mixing bowl, add the grated tomato to the onion, parsley and mint then add the rice and a good glug of olive oil.
- Tinned tomatoes can be added for additional flavour
- Season with salt and pepper.
- Fill the tomatoes with the filling.
- Place the filled tomatoes in a roasting tin. Any unused filling can also be place in the roasting tin.
- Place the potatoes around the tomatoes and pour over 2 cups of water and the remaining olive oil.
- Sprinkle bread crumbs over the tomatoes and replace the top of the tomatoes.
- Bake in the oven for approximately 1 hour at 200°C.