

# Stuffed Tomatoes

Serves Four - Five



## Ingredients

- 5 large beefsteak tomatoes
- Kosher salt
- Freshly ground black pepper
- 1 pound Italian sausage, casings removed
- 2 tablespoons olive oil
- 1 medium brown onion, chopped
- 2 cloves garlic, minced
- 8 ounces mushrooms (about 2 cups) finely chopped
- 1 cup good marinara sauce (store bought is fine)
- 2 cups cooked rice
- 10 baby mozzarella balls
- 1 cup panko
- ¼ cup parmesan cheese
- Fresh basil leaves, chopped or Italian flat-leaf parsley chopped

## Steps

1. Spray or brush a baking dish with olive oil.
2. Cut the tomatoes in half (turn them on their side). Over a bowl, scoop out most of the flesh so that there is just a shell left). Place tomato shells on the baking dish pan and season them with salt and pepper. Chop about one cup of the tomato insides. Set aside and do not get rid of the tomato juice yet.
3. In a large pot begin browning the sausage over medium-high heat, using a wooden spoon to break up the sausage into small pieces. When sausage is almost cooked through, add the olive oil, onions, garlic and mushrooms. Continue cooking and stirring until the liquid has been released from mushrooms and onions are translucent (about 7 minutes). Add the chopped tomato insides and some of the tomato juice. Use the liquid to deglaze the pan making sure to scrape up all the brown bits. Add the marinara sauce and rice. Stir and remove pot from heat.
4. Preheat oven to 375°F. Allow mixture to cool a bit before stuffing each tomato half with the sausage-rice mixture. Place one mozzarella ball in the center of each filled tomato. Cover with the rice mixture.
5. Top each tomato with panko and parmesan cheese. Bake for 20 minutes or until the panko/cheese is golden brown. Top with basil or parsley and serve hot.