

Baked Tomatoes Stuffed with Ditalini



Serves 4

Prep 15 mins

Cooking 20 mins

Easy

Ingredients

5 tbsp olive oil, plus extra for greasing
4 beef tomatoes
115g dried ditalini or very small pasta shapes
2 tbsp finely chopped fresh basil
1 tbsp finely chopped fresh parsley
55g freshly grated parmesan cheese
salt & pepper
fresh basil sprigs to garnish

1. Brush a baking tray generously with olive oil.
2. Slice the tops off the tomatoes and reserve to make the lids. Using a teaspoon, scoop out the tomato pulp into a strainer, but do not pierce the tomato shells. Invert the tomato shells on to kitchen paper, pat dry and then set aside to drain.
3. Bring a large saucepan of lightly salted water to the boil. Add the ditalini or other pasta and 1 tbsp of the remaining olive oil and cook until tender, but still firm to the bite. Drain the pasta thoroughly and set aside.
4. Put the chopped basil, parsley and Parmesan cheese into a large mixing bowl and stir in the drained tomato pulp. Add the pasta to the bowl. Stir in the remaining olive oil, mix together well, and season with salt & pepper.
5. Spoon the pasta mixture into the tomato shells and replace the lids. Arrange the tomatoes on the baking tray and bake in a preheated oven at 190C/ Fan 170C/ Gas 5 for 15 - 20 mins.
6. Remove the tomatoes from the oven and allow to cool until just warm. Arrange on a serving dish, garnish with the basil sprigs and serve.