

Corn Stuffed Tomatoes



Serves 2

Prep 25 mins

Cook 20 mins

Ingredients

2 large beef tomatoes
Sprinkling of caster sugar
2 tbsp olive oil
1/2 thinly chopped onion or 2 shallots
2 rashers streaky bacon, chopped
1/4 tbsp chopped fresh rosemary
2 slices of day old white bread
45g frozen sweet corn
90g gruyere, diced
1 tbsp chopped fresh parsley

1. Preheat the oven to 200C/Fan 180C/Gas 6. Cut the tops off the tomatoes and discard. Using a spoon, scoop out the seeds to leave a hollow shell. Lightly season inside with a little sugar, salt & pepper, then put in a greased shallow baking dish.
2. Heat the oil in the frying pan and cook the onion, bacon & rosemary for 7 mins, stirring occasionally. Meanwhile, cut the bread into cubes, then cook in the pan for 3 mins, stirring to brown all over. Season, then add the corn, cheese and parsley.
3. Divide the stuffing between the tomatoes and bake for 20 mins until the filling is golden