

Hot Stuffed Tomatoes



Serves 4 Prep 7 mins

Cooking 18 mins

Easy

Ingredients

4 even-sized tomatoes
28 g ham, finely chopped
1 tsp chopped onion
28 g butter
1/2 tsp chopped parsley
2 tbsp fresh breadcrumbs
2 level tbsp grated cheese
salt & pepper

1. Heat the oven to 200C/ 180C Fan/ Gas mark 6.
2. Cut a small round from each tomato at the end opposite the stalk; scoop out the centres.
3. Lightly fry the ham and onion in the butter for 3 mins. Add the parsley, crumbs, seasoning, cheese and the pulp removed from the tomatoes. Fill the tomatoes with this mixture, pile it neatly on top, put on the lids and bake for about 15 mins in the centre of the oven. Serve at once.