

Spinach Stuffed Tomatoes



Serves 2

Prep 10 mins

Cooking 20mins

Easy

Ingredients

6-8 tomatoes

1 egg

1 tbsp full fat soft cheese

300g spinach, cooked and squeezed of moisture

a pinch of nutmeg

1. Heat the oven to 190C/ Fan 170C/ Gas 5. Cut the tops off the tomatoes and scoop out their flesh. Whisk the egg and soft cheese in a bowl, then add the spinach and mix thoroughly. Season with salt , pepper and nutmeg. Fill the tomatoes with the spinach mix.
2. Put in a baking dish and roast for 20 - 25 mins until the tomatoes are soft and lightly golden in places.