

NYBG

TOTALLY TOMATOES RECIPES

STUFFED TOMATOES

George Edwards, Garden to Cafe

Yield: 8 servings

Ingredients

8 tomatoes, Beefsteak (cored, reserve tomato filling)
1 cup ricotta cheese
2 cups + 2 tablespoons (for garnishing) Parmesan cheese
¼ teaspoon red chili flakes
2 tablespoons olive oil
½ cup yellow onion, small dice
4 cloves garlic, minced
Tomato pulp (reserved from tomato), chopped
¼ cup dry white wine
2 zucchini
2 yellow squash
3 tablespoons oregano (fresh, finely chopped)
3 tablespoons basil (fresh, finely chopped)
3 tablespoons thyme (fresh, finely chopped)
Salt, to taste
Black pepper, to taste



Instructions

Heat oven to 350 degrees F. Cut a thin slice off top of tomato. Scoop out pulp, leaving a ½-inch shell. Salt insides of tomato. Invert onto paper towel to drain.

In a small bowl combine ricotta, Parmesan, 1 tsp. of thyme, 1 tsp. of oregano and red chili flakes until thoroughly blended. With spoon add 1–2 tsps. of ricotta mixture inside the tomato. Using either a noodle maker or a vegetable peeler, make the zucchini and squash noodles and set aside.

In a large sauté pan, over medium heat, add 1 tbsp. of oil. Add diced onions and sauté until soft. Add garlic and sauté for 1 minute. Add chopped tomato pulp and dry white wine. Bring to a boil and reduce until the liquid evaporates. Add the squash and zucchini to the onion/garlic mixture and toss gently. Add the oregano, thyme, and basil, plus a pinch of salt and pepper. Toss until combined. Take off heat.

Add zucchini/squash mixture to tomato filling. Mound slightly. Dollop 1 tbsp. of ricotta/Parmesan mixture on top and sprinkle lightly with Parmesan cheese for garnish. Place on a prepared baking sheet. Bake at 350 degrees F for 30 minutes. To serve, garnish with basil leaf.

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