



Polenta Pizza Tomatoes

1 cup water
1/4 cup medium ground yellow cornmeal
1 Tablespoon soft goat cheese
2 teaspoons prepared basil pesto
Salt; ground black pepper to taste
4 medium sized vine ripe red tomatoes
1/2 cup shredded pepper jack cheese
Olive oil spray as desired
4 teaspoons grated Parmesan cheese
Garnish: fresh spinach leaves; slivered fresh basil as desired
Spray Italian Dressing as desired

In a medium saucepan, bring water to boiling; whisk in cornmeal a little at a time until smooth; reduce heat to simmer; cook for 10 minutes stirring occasionally until smooth and thick. Stir in goat cheese and basil pesto until creamy. Season with salt and black pepper as desired. Remove from heat; set aside.

Cut off thin slice from top of each tomato. Using a melon scooper, spoon, and scissors, scoop out and discard fibers and seeds. Turn tomatoes upside down on paper towel to drain excess juices.

To Stuff Tomatoes: For each tomato: place about 1 Tablespoon shredded pepper jack cheese in bottom; top with a quarter of cooked polenta, place pepper jack cheese over the top of each. Lightly spray tomatoes tops with olive oil; sprinkle top of each with 1 teaspoon grated Parmesan cheese. Place in ungreased 8 or 9 inch square glass

baking pan; arrange tomatoes inside pan. Bake in preheated 350 degree oven for 20 minutes or cheese is melted. Place under broiler for about 4 minutes or until browned. Remove from oven. Let rest 10 minutes.

To Serve: Place raw baby spinach leaves on serving platter. If desired, spray with Italian dressing. Arrange tomatoes on spinach to serve. Garnish tomatoes with sliced basil leaves.

Yield: 4 Stuffed Tomatoes

Cook's Note: Tomatoes are different sizes and may require more or less of the ingredients used. Make sure to remove the excess juice from the tomatoes before baking. Also make sure that your tomatoes are firm so they are able to hold the filling.

About the Recipe: Stuffed tomatoes are delicious warm and juicy. But when you fill them up with creamy polenta, light peppered melting cheese, and dust them with crusty Parmesan cheese, they are divine. Close your eyes and you're off to Roma.