



Farm Fresh Stuffed Baked Tomatoes

Enjoy pulpy and delicately sweet fresh tomatoes stuffed with fresh spinach

- 4 fresh tomatoes (about 7 to 8 ounces each)
- 4 slices bacon
- 1/2 cup chopped red onion
- 3 cups fresh spinach, rinsed, stems removed, chopped
- 1 to 2 Tablespoons olive oil as needed
- 1-1/8 cups chopped fresh mushrooms
- 4 Tablespoons dried breadcrumbs
- 1/8 teaspoon (each) garlic powder, salt, ground black pepper
- 1/8 teaspoon (each) ground red pepper; nutmeg
- 1 teaspoon dried basil
- 4 Tablespoons coarse grated Parmesan cheese

1. Cut a 1/4-inch-thick slice from the stem end of each tomato. Use a stainless-steel claw tool or sharp spoon to carefully scoop out and discard the core, seeds, and pulp, leaving the thick shell. Place tomatoes upside down on paper towels to drain. Place the stem tops on paper towel; set aside.

2. In a large skillet, cook bacon over medium heat until crisp. Remove bacon to paper lined dish to drain; crumble bacon when cooled. Set aside.
3. Add onions to drippings, sauté over medium heat to soften. Remove to paper lined plate. Stir in spinach, sauté until starts to wilt; remove to paper lined plate.
4. If needed, add oil to skillet, sauté chopped mushrooms to soften. Remove to medium sized bowl. Add the crumbled bacon, onions, and spinach.
5. In a small bowl, combine breadcrumbs, garlic powder, salt, ground black pepper, red pepper, nutmeg, and basil. Stir into vegetable mixture, combining well to moisten stuffing mixture.
6. Spoon about 1/3 cup stuffing mixture into each tomato shell. Place stuffed tomatoes into a shallow lightly greased baking dish or Bundt pan. Cover; bake in 350 degrees F oven for 15 to 20 minutes; uncover; top each tomato with coarse grated Parmesan cheese. Bake about 10 to 15 minutes more to lightly melt cheese and heat tomatoes. Yield: 4 stuffed tomatoes

Cook's Note: I like to bake the tomatoes in a Bundt pan because it helps to hold them in place during baking. The baking time will vary depending on the size of your tomatoes.

About the Recipe: Fresh farm or garden tomatoes are so delicately sweet and juicy. They seem to say summer is here and add fresh flavor to many dishes. This recipe captures fresh tomatoes mouthwatering goodness, filled with a moist stuffing of spinach, mushrooms, onions, and bacon. We know if you make them once that it will become a regular on your menu.