

# Recipes

## Rice Stuffed Tomatoes

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### Ingredients (serves 4)

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two ripe medium tomatoes per person  
half a potato per person  
half an onion per person (optional)  
gated pecorino cheese (optional)  
risotto rice (one teaspoon per tomato)  
oregano  
basil  
olive oil  
salt

### Instructions

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Cut off the very top head of the tomato horizontally, and put it aside. Empty the tomatoes into a bowl, add a little salt inside of the tomato shells and put them into a baking tray.

Mix the cut up pulp together with oregano, chopped up basil, salt and olive oil. Put a teaspoon of rice into every tomato shell, then pour the tomato pulp mix in each one, mixing well. If desired, add a teaspoon of grated pecorino cheese into every tomato. Put the tomato tops back on.

Chop up the peeled potatoes and, if desired, the onions, and lay them around the tomatoes, with a pinch of salt and some olive oil.

Bake for around 1 hour at 180° C.

Serve lukewarm.

Good also the day after.