

## **STUFFED HEIRLOOM TOMATOES**

Ingredients: (*\*\*Available through Idaho's Bounty*)

- 6 large heirloom tomatoes\*\*
- Salt and ground pepper to taste
- 2 T. olive oil, plus more for drizzling
- 1 yellow onion - finely diced \*\*
- 3 garlic cloves – minced \*\*
- 1/2 lb. crimini mushrooms, finely diced
- 1 lb. Italian sausage, casings removed \*\*
- 1/4 t. red pepper flakes
- 1 T. minced fresh oregano (or 1 t. dried if you don't have fresh)
- 2 Cups lightly toasted bread crumbs \*\*
- 3/4 C. grated Parmigiano-Reggiano cheese
- 1/4 C. minced fresh flat-leaf parsley \*\*



Preheat oven to 375 degrees. using paring knife, core tomatoes.

Scoop out seeds with spoon.

Season insides of tomatoes with salt and pepper.

Set tomatoes aside, cut side down on a plate, covered with paper towel.

In sauté pan over medium-high heat warm 2 T. olive oil.

Add onion and cook 5 minutes.

Add mushrooms and salt and pepper, cook 5 minutes.

Add garlic and cook 1 minute.

Add sausage and red pepper flakes; cook, breaking up into small pieces until cooked through, 5 minutes or so.

Transfer sausage mixture to bowl and cool 10 minutes.

Stir in oregano, bread crumbs, 1/2 cup cheese and parsley into sausage mixture.

Stuff tomatoes and place in baking dish.

Sprinkle with rest of cheese and drizzle with oil.

Bake 30-35 minutes. Let stand 5 minutes before serving.