

Italian Stuffed Tomatoes Recipe

Serves: 4 | **Prep Time:** 30 Min | **Cook Time:** 60 Min | **Difficulty:** Easy



INGREDIENTS

- 8 Large Tomatoes
- 8 ounces (250 grams) Arborio Rice
- 8 ounces (250 grams) peeled Tomatoes
- 1 clove of Garlic
- 1 bunch of Basil
- 8 ounces (250 grams) Potatoes
- 1 Red Pepper
- Salt and Pepper to taste
- 8 Tb. Extra Virgin Olive Oil

DIRECTIONS

1. Cut off the tops of the tomatoes and empty them with a small knife, being careful not to break the skin. Transfer the pulp into a bowl and save.
2. Add a few chopped basil leaves, a couple tablespoons of olive oil, a pinch of salt and the sliced garlic clove to the pulp.
3. Depending on the size of the tomatoes, add the peeled tomato and blend everything together with a stick blender.
4. In a saucepan, heat a tablespoon of oil and then add the blended tomato mixture. Cook over a medium heat for 3-4 minutes. Add the rice to the tomato mixture and continue cooking for a couple more minutes, then remove from the heat and set aside.
5. Peel the potatoes and cut them into small cubes of about 1/2 inch (2 cm).
6. Remove the seeds and stem and dice the pepper into pieces of about 1/2 inch (2 cm).
7. Add olive oil to the bottom of a baking dish and add the diced potatoes and peppers, season with a little salt and pepper and mix well.
8. Salt the inside of the emptied tomatoes and fill the tomatoes with the rice mixture up to the edge.
9. Add the stuffed tomatoes to the pan with the potatoes and peppers making sure they are standing up.
10. Place the tomato tops on each tomato.
11. Add to a 350°F (190°C) preheated oven for about an hour.