


Vegetarian Stuffed Plum Tomatoes

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Ingredients

4 lrg. plum tomatoes – halved lengthwise
1 clove garlic 

Directions

Scoop out the center of the tomato halves. In a medium bowl, mix together garlic, scallions, basil, spinach, ricotta, salt, and pepper. Stuff the mixture into the tomatoes. Lightly spray a baking sheet with oil. Place the stuffed tomatoes on the sheet and sprinkle with pine nuts.

Bake on lower rack of a 375 degree oven for 20-25 minutes, watching to see that the pine nuts do not become too brown.

Serve immediately.