

Mushroom Stuffed Tomatoes

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These make a fabulous appetizer when stuffed into cherry tomatoes or a dashing side when stuffed into the large size vegetables. Serves 6.

Ingredients:

6 large tomatoes* or 1 pound of cherry tomatoes
3 tablespoons butter
1 pound mushrooms, chopped fine, or blended in a food processor
1 clove garlic, minced
salt and pepper to taste
2 tablespoons cream
1/4 cup breadcrumbs
grated Parmesan, as needed
chopped parsley, as needed

Directions:

1. Preheat oven to 400F. Cut each tomato in half horizontally. Scoop out about 1/4 cup of the insides from each half. Season with salt and pepper.
2. In a large skillet over high heat melt the butter with the garlic and cook until fragrant, about 2 minutes.
3. Add the mushrooms and cook until well reduced in size and dark brown in color, about 20 minutes.
4. Add cream and continue to cook until almost all the way evaporated. Season to taste with salt and pepper.
5. Remove from heat and add the breadcrumbs, stir well.
6. Fill each tomato half with about 1/4 cup of the mushroom filling, until all the filling is used. It is okay to mound the mushroom filling up on top.
7. Sprinkle with Parmesan and parsley. Place on a baking sheet and bake at 400F for 8 minutes or until tomatoes are soft and the top is browned.

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