

STUFFED TOMATOES

Southern Living

comments	This may be prepared the day ahead, saving you time during the day you entertain. Looks beautiful on a grilled meat platter.	
notes	I like to make extra stuffing and freeze it so that I can use it last minute any time I wish. Serves 6	
prepare in advance	Ingredients	
	Measure	1/3 C Parmesan cheese (plus more for last-minute sprinkling) 1 C cornbread stuffing mix 1/4 tsp. pepper 1 tsp. chicken-flavored bouillon granules
	Mince	1 garlic clove
	Lightly beat	1 large egg
	Melt	1/2 C butter
	Chop	1/3 C onion
	Cut in half	3 large tomatoes
	Have available	10 oz. package frozen, chopped spinach
complete recipe	<p>Sprinkle the tomatoes with salt, place cut side down on paper towels and let stand 15 minutes.</p> <p>Cook spinach according to package directions; drain well.</p> <p>Combine cheese, stuffing, butter, egg, onion, garlic and pepper.</p> <p>Add cooked spinach and mix well. Set aside.</p> <p>Place tomatoes cut side up on baking sheet (sometimes I scoop out and discard a little of the tomato, to make plenty of room for the stuffing).</p> <p>Top tomatoes with spinach mixture.</p> <p>Bake 350 degrees for 15 minutes.</p> <p>Sprinkle with additional Parmesan cheese.</p> <p>Bake 5 minutes more.</p>	