



Recipes

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Greek Style Stuffed Tomatoes

Serves 12

Ingredients:

2 Mission® 8" Heat Pressed Flour Tortillas (10410)
12 Roma Tomatoes
3 Tbsp. Unsalted Butter
1 Tbsp. Olive Oil
2 cups Minced Yellow Onions
1 1/3 cups Shredded Spanish Mahon Cheese
3/4 cup Chopped Prosciutto
1/2 cup Chopped Parsley
2 large Eggs , lightly beaten
1/4 tsp. Salt
1/2 tsp. Black Pepper
1 tsp. Sugar

Directions:

1. Preheat oven to 350 F. Place tortillas in a food processor and blend into crumbs.
2. Cut off the caps of the tomatoes. Using a spoon, scoop out the seeds and pulp. Discard seeds. Finely chop the pulp and set aside.
3. Heat 2 Tablespoons butter and the olive oil in a skillet over medium heat. Saute onion until softened, about 5 minutes. Add the tomato pulp and simmer over low heat until most of the liquid has evaporated, about 15 minutes.
4. In a bowl combine 1 cup cheese, Prosciutto, parsley and eggs. Set aside 1/3 cup cheese for the topping. Season with salt, pepper and sugar. The mixture should not be too moist. Add more tortilla crumbs or cheese if necessary. Fill the tomatoes with the filling and mound over the top. Sprinkle with reserved cheese.
5. Butter baking dish with remaining butter. Place filled tomatoes in dish and bake uncovered until golden, about 1 hour. Remove from the oven and cool. Can be served warm or at room temperature.