



Spinach Stuffed Tomatoes

Colorful and good. Use tiny (cherry) tomatoes for an appetizer. Enjoy!

Ingredients

- 8 Tomatoes
- sprinkle salt
- 2x10 oz frozen chopped spinach
- 1/4 c. butter softened
- 1 c. chopped onion
- 1/2 c. grated carrot
- 1/2 c. chopped celery
- 1/2 c. chopped green pepper
- 2 eggs
- 1/2 c. milk
- 1 c. seasoned dry bread crumbs
- 1 tsp salt
- 1/4 tsp pepper
- 1 tsp parsley flakes
- grated parmesan cheese or you can use cheddar

Preparation

Cut off tops from tomatoes. Scoop out pulp. Sprinkle tomato cups with salt. Turn upside down to drain.

Cook spinach according to package directions. Drain very well.

Put butter, onion, carrot, celery and green pepper into frying pan. Sauté until onion is soft and clear. Add spinach and remove from heat.

Beat eggs until frothy. Add milk, bread crumbs, salt, pepper and parsley. Mix with spinach mixture. Stuff tomatoes.

Sprinkle with cheese. Arrange in greased baking pan. Bake uncovered in 350F oven for 20 to 25 minutes. Serves 8.