CHEESY STUFFED TOMATOES

MICHIGAN FARMERS MARKET ASSOCIATION

INGREDIENTS:

4 large heirloom tomatoes

Kosher salt

Freshly ground black pepper

1 garlic clove, finely grated

2 tbsp chopped golden raisins

1/4 cup extra-virgin olive oil, plus more for drizzling

1 tbsp chopped thyme, plus 6 sprigs

8 oz. fresh mozzarella

1/4 cup raw sunflower seeds *(optional)*

PREPARATION:

1. Preheat oven to 350°F. Toast sunflower seeds on baking sheet until golden brown, about 5-8 minutes. Let cool, then finely chop. Reduce oven temperature to 325°F.

2. Slice of top of each tomato; reserve tops. Scoop out the center of each tomato. Season inside of tomatoes with salt and pepper. Transfer to a baking dish (they can be snug).

3. Mix sunflower seeds, garlic, raisins, 1/4 cup oil, and 1 tbsp thyme in a medium bowl; season with salt and pepper. Place about 1 tbsp filling in each tomato. Tear mozzarella into bite-size pieces, add into tomatoes. Top with remaining filling.

4. Replace tomato tops; drizzle with oil. Scatter thyme sprigs over and bake, uncovered, until tomatoes release some liquid and begin to wrinkle on top, 35–45 minutes. Let cool slightly before serving.

Recipe source: https://www.bonappetit.com/recipe/cheesy-stuffed-tomatoes

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FOOD SAFETY TIPS

☑ Consider bringing an insulated bag with you to the market when shopping for temperature sensitive foods such as cheese.

☑ Be sure to store cheese in the refrigerator (between 35°F and 40°F) in its original packaging until ready to use.

☑ Once cheese is exposed to air, molding and drying might occur.

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