

Tomato with Pasta Stuffing

Ingredients:

12 large tomatoes
2 cups small soup pasta
12 black olives, pitted & finely chopped
4 tbsp finely chopped herbs – maybe even dried (chives, parsley, basil & thyme)
6 tbsp grated Parmesan cheese
6 tbsp olive oil
Salt & pepper

1. Wash tomatoes, slice off the tops (SAVE), and scoop out the pulp with a small spoon. Chop the pulp and turn the tomatoes upside down to drain.
2. Place the pulp in a strainer, and allow the juices to drain off. Meanwhile, boil the pasta in a pan of salted water. Drain it 2 minutes before the recommended time elapses (got it?).
3. Preheat oven to 375 F. Combine the pasta with the remaining ingredients in a bowl. Stir in the drained tomato pulp. Season with salt & pepper.
4. Stuff the tomatoes, and *replace the tops*. Arrange them in one layer in a well oiled baking dish. Bake for 15 – 20 minutes. Peel off the skins if desired.

Serve hot or at room temperature.