



Chantal's Enamel-on-Steel 3 Qt. Saute & Serve



Spinach and Ricotta Stuffed Tomatoes

5-6 ripe red tomatoes,
3 Tablespoons olive oil
1 cup onion, finely chopped
10 oz frozen chopped spinach
Salt, pepper and nutmeg to taste
1 cup ricotta cheese
2 egg yolks
1/2 cup toasted pine nuts
1/4 cup grated parmesan cheese,
plus additional parmesan cheese to top
tomatoes
1/2 cup Italian parsley, chopped

Preheat oven to 350°F.

Wash and dry the tomatoes and cut off their tops. With the handle end of a small spoon, scrape out seeds and partitions, being careful not to pierce the side of tomatoes. Salt the cavities and set tomatoes upside down on a paper towel to drain for 30 minutes.

Heat the olive oil in Chantal's Saute & Serve pan, add the onions and cook, covered, over low heat until tender and lightly colored, about 25 minutes.

Chop the spinach and add it to the pan. Combine onions and spinach thoroughly, season to taste with salt, pepper and nutmeg, and cover. Cook over low heat, stirring occasionally, for 10 minutes. Do not let the mixture scorch.

Beat ricotta and egg yolks together thoroughly in a mixing bowl. Add spinach mixture, pine nuts, 1/4 cup of Parmesan and the parsley, and season to taste with salt and pepper.

Gently blot tomato cavities dry with a paper towel and spoon in equal shares of the spinach mixture into each one. Top each tomato with a sprinkle of additional Parmesan.

Arrange tomatoes in the Saute & Serve pan and set in the upper third of a preheated 350°F oven. Bake until tops are well browned and filling is hot and bubbly, about 20 minutes. Serve immediately. Serves 6.