

BAKED TOMATOES *with Mushrooms*

4 servings

4	medium tomatoes	4
3 tbsp	PASTENE Pure Olive Oil	45 mL
1	onion, chopped	1
2	garlic cloves, chopped	2
1	can (15 oz) PASTENE Broken Straw Mushrooms, or ½ lb (250 g) fresh mushrooms, chopped	1
1 tbsp	fresh parsley, chopped	15 mL
1 tbsp	PASTENE Tomato Paste	15 mL
¼ cup	35% cream	60 mL
¼ cup	PASTENE Grated Romano Cheese	60 mL
¼ cup	PASTENE Flavored Bread Crumbs	60 mL
	PASTENE Pure Olive Oil salt and pepper	

- Preheat oven to 400°F (200°C).
- Using sharp knife, cut tops from tomatoes. Spoon out most of flesh; chop flesh and season to taste. Set aside.
- Heat oil in saucepan over medium heat. Add onion and garlic; cook 4 minutes. Stir in mushrooms, parsley and tomato pulp; season well with salt and pepper. Increase heat to high and cook 6 minutes.
- Stir in tomato paste and cook 2 minutes. Add cream, stir and cook another 4 minutes. Stir in cheese.
- Fill tomato shells with mushroom mixture and top with breadcrumbs. Drizzle with a few drops of oil. Bake 20 minutes. Serve immediately.

