

stuffed tomatoes

Tupperware®

Serves: 6

Serving size: 1 tomato

Ingredients:

6 medium beefsteak tomatoes

6.25 oz./180 g pre-packaged stuffing mix

¼ cup butter or margarine, sliced into 1-inch/2.5 cm cubes

1 cup hot water

Directions:

Cut off tops of tomatoes; scoop out seeds and pulp with a spoon, making a hollowed-out cup. Discard tomato tops and seeds. Chop pulp in the Quick Chef. Drain in Double Colander and set aside for later use. Invert tomatoes on paper towels to drain.

Combine water and butter or margarine in a Thatsa® Bowl. Add stuffing mix, reserved tomato pulp and stir. Let stand 5 minutes for liquid to absorb. Fill tomatoes evenly with stuffing mix and place in Tupperware® SmartSteamer Steamer Base. Fill Water Tray with water to water line, place the Steamer Base over the Water Tray and cover. Microwave on high power 10 minutes, or until tomatoes are tender and stuffing is heated through.

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