

# Stuffed Tomatoes with breast chicken and cheese

COOKING  
LOVERS



## Consejo del chef

Use this base soup to get different ones. For example: replace nuts with chestnuts or replace half of the potatoes with seasonal mushrooms.

## Raciones para 1

4  
Tomatoes

100 g  
Caramelized onions

1  
Chicken breast

60 g  
Grated cheese

Basil/Garlic  
30 g  
Breadcrumb

- 1 Cut and remove the top of the tomatoes with a sharp knife and scoop out tomatoes with a spoon.
- 2 Place the empty tomatoes in a large oven plate and chop pulp.
- 3 Sauté or grill the chicken breast and slice into strips. Add the strips, onion, a clove of garlic, grated cheese, and a few basil leaves to the pulp. Combine well, add salt and pepper to taste, and stuff the tomatoes.
- 4 Sprinkle some extra grated cheese and breadcrumbs all over and bake with grill at 200°C for 10 minutes.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/tomates-rellenos-de-pollo-al-horno/>

