Stuffed Tomatoes with breast chicken and cheese



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. Saute 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 200ºC for 10 minutes.

Chef's Notes

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