

Stuffed Tomatoes with breast chicken and cheese

COOKING
LOVERS TRIA



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 200°C for 10 minutes.

Chef's Notes

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

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