

## Stuffed Plum Tomatoes©

### Ingredients:

- 10 plum tomatoes, cut in halves, take out seeds and membranes
- 1–12 oz. pkg. Stouffer's™ Spinach Soufflé, defrosted
- 2 medium eggs, room temperature
- 1 cup Kerry Gold™ Blarney cheese, or gouda or other, grated
- 1 Tbsp. dry minced onions
- 1 tsp. lemon pepper

### Method:

Preheat convention oven to 350°, convection oven to 325°.

Rinse tomatoes in water and pat dry. Put on an ovenproof dish.

In a mixing bowl, stir together the spinach soufflé and eggs with a spatula. Add the remaining ingredients and fold together.

Fill tomatoes with the spinach mixture with an ice cream scoop...it will be faster. Bake 20–25 minutes until the spinach mixture is brown and puffs up (the mixture will go down after taking out of the oven).

*Hint: If you have leftover spinach mixture, put into a small ovenproof bowl and bake along with the tomatoes.*

*Hint: These Stuffed Plum Tomatoes© are great baked on an Armental™ Eggdish for deviled eggs. It is also a great side dish for chicken or seafood.*

