

Rice Stuffed Tomatoes

With Siena Farm's Beefsteak Tomatoes

By Ana Sortun, Chef/Owner Oleana

2 cups Spanish-style, medium grain rice
¼ cup chopped parsley
¼ cup chopped basil or mint
5 tablespoons of extra virgin olive oil
1 large Ailsa Craig onion, finely chopped
2 cloves chopped garlic
½ cup grated parmesan cheese
salt & pepper
¼ cup dry white wine
10-12 beefsteak tomatoes
*Purchase items in red from Siena Farms



1. Soak the rice for 15 minutes or longer in water, then drain rice into a colander.

2. Cut tops off tomatoes and shave a sliver off the bottom so it sits flat on the cutting board.

3. Place a strainer over a bowl and scoop out the cavity using a small spoon. Hollow out enough of the tomato so that it can be filled with rice. Reserve any juice collected in the bowl.

4. In a medium sized sauce pan, cook the onion in the olive oil over medium heat until it is soft and translucent, about 4 minutes. Add garlic, the rest of the olive oil and rice. Stir to coat the rice. Add 2 teaspoons of salt.

5. Add 4 cups of very hot water and cook until the rice just absorbs the liquid. Add the wine, herbs and juice collected from the tomatoes.

When the rice is just tender (you may need to add a little water), stir in the parmesan and herbs, then spread onto a baking sheet to cool. Season well with salt & pepper.

6. Pre-heat oven to 375°; stuff each tomato with rice almost to the top. Place into a baking or casserole dish and bake for 15 minutes or so, until the rice is hot and the tomatoes have begun to collapse. Serve with sea salt and Greek yogurt.

Oleana