

CURLY KALE FILLED TOMATO

INGREDIENTS

1 bunch Curly Kale,
washed & de-stemmed

2-3 cups Walnuts,
toasted

½ cup Parmesan
Cheese + ¼ cup extra
for topping

1/3 cup Olive Oil

4 Tablespoons Lemon
Juice

3 teaspoons Salt

1 Egg, beaten

6- 8 Clarkesville
Tomatoes

DIRECTIONS

Remove about a ¼ inch from the stem end of the tomato and then cut into the flesh in a circle around the middle. Now use a dessert spoon to scoop out the pulp, leaving a sturdy wall behind. Lightly sprinkle with salt and turn upside-down on a board to drain.

Meanwhile, coarsely chop kale and place a handful at a time in a food processor and pulse until finely chopped- reserve to a large bowl and continue.

Add 2 cups toasted walnuts to process and then add to pureed kale.

Stir in ½ cup parmesan cheese, oil, juice and salt; mix well.

Stir in egg until combined. Use a small spatula to stuff the mixture into each tomato mounding up slightly on top.

Use remaining parmesan cheese to garnish the top.

Bake at 375F for about 35 minutes. Great as a side dish with grilled meats, grains and a salad!