



Stuffed Tomatoes

Tell the story of the recipe...

Ingredients

How many servings?

4-6 medium sized tomatoes

3 tbsp grated cottage cheese

1-2 tbsp green peas

1 tbsp cashews

1 tbsp raisins

1-2 tbsp grated mozzarella cheese

1 green chilly chopped

Salt

Garam masala

Refined Oil

Steps

How long to cook?

- 1 Gently empty out tomatoes and keep aside.
- 2 In a small flat pan, add 1 tsp cooking oil & put
- 3 Now, add grated cottage cheese, cashew, raisins & green peas to it. Add salt to taste, 1 tsp garam masala, chopped green chilly & saute well.
- 4 Fill is this mixture in emptied tomatoes. Top it up with grated mozzarella cheese. Set oven to grill & preheat. Now grill these tomatoes for about 15 mins.
- 5 Serve hot as a side dish. Enjoy!!