

Taste of Home



Mushroom-Stuffed Tomatoes

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This side dish is inexpensive, quick to prepare and always a favorite. With plenty of mushrooms, the cheesy mixture stuffed into tomatoes is really decadent. —Florence Palmer, Marshall, Illinois

TOTAL TIME: Prep: 30 min. Bake: 10 min.

YIELD: 8 servings.

Ingredients

4 large tomatoes

Dash salt

1 pound sliced fresh mushrooms

1/4 cup butter

2 tablespoons all-purpose flour

1 cup half-and-half cream

2 tablespoons soft bread crumbs

3/4 cup minced fresh parsley

2/3 cup shredded cheddar cheese, divided

Directions

1. Cut tomatoes in half; scoop out and discard pulp, leaving a thin shell. Sprinkle lightly with salt; invert on paper towels to drain for 15 minutes.
 2. In a large skillet, saute mushrooms in butter until most of the liquid has evaporated, about 5 minutes. Sprinkle with flour; stir in cream. Bring to a boil; cook and stir for 2 minutes or until thickened.
 3. Remove from the heat. Stir in the bread crumbs, parsley and 1/3 cup of cheese. Spoon into tomato cups; sprinkle with remaining cheese.
 4. Place in a greased 13-in. x 9-in. baking dish. Bake, uncovered, at 400° for 10 minutes or until cheese is melted.
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