



Spinach, Cheese and Sausage Stuffed Grilled Tomatoes with Tangy Herb Sauce

Recipe created by Chef Casey Thompson on behalf of mealstogether.com.

For Tangy Herb Sauce:

1 pkg. Hidden Valley® Fiesta Ranch Dips Mix
Juice of half a lemon
4 cups Tomato juice
Fresh ground pepper

In a medium bowl, whisk together the package of Hidden Valley® Fiesta Ranch Dips Mix and tomato juice. Add lemon juice and pepper. Pour half the tangy herb sauce in the bottom of a large casserole pan. Set aside.

For Tomatoes and Stuffing:

8 Large, firm tomatoes
1/2 lb. Ground sausage
1/2 lb. Lean ground beef
Salt and pepper to taste
1/2 cup Sweet onion, diced
1 clove Garlic, minced
1 cup White rice, cooked
1 cup Bread crumbs
1 pkg. Hidden Valley® Fiesta Ranch Dips Mix
1 lb. Frozen chopped spinach, thawed and squeezed with a paper towel to remove excess water
1/2 cup Pecan halves, toasted in the oven and rough chopped
1 cup Mozzarella cheese, grated, plus extra for the tops
1/2 cup Golden raisins
1/4 cup Cilantro, chopped
1 18 lb. bag Kingsford® Charcoal

Cut a thin slice off of the top of each tomato. Hollow out each tomato and scoop out the flesh with a spoon. Season each inside with salt and pepper and set aside. Preheat oven to 350 degrees or light Kingsford® Charcoal on grill.

In a large sauté pan, brown sausage and beef until just cooked. Add the onion and garlic and cook another 3 minutes. Add rice, bread crumbs, salt and pepper and reserved Tangy Herb Sauce. Add the spinach, pecans, cheese, raisins and cilantro. Combine all ingredients well.

Stuff each tomato with the meat mixture. Place in a baking dish that is filled with the remaining tomato sauce.

Pan must be large enough not to crowd the tomatoes.

Sprinkle remaining cheese over the tops of the tomatoes.

Cover top of pan with foil and bake in the oven or on covered grill for 25 minutes or until heated through.

To serve: Place tomato on plate and spoon sauce from pan on top of tomato. Garnish with chopped cilantro.

