

Provençal tomato, fresh goat's cheese, mesclun, honey, mustard and balsamic vinaigrette |

Recipe for 4 servings

Description

Baked tomato stuffed with goat's cheese, bacon, onions and olives. A tasty salad accompanies.

Note

You can save the tomato hearts for a homemade tomato sauce recipe.

Ingredients

Tomato

- 4 Unit(s) Tomato
- 120 Gr Fresh goat cheese
- 75 Gr Bacon
- 1 Clove(s) Garlic
- 2 Unit(s) Green onion
- 2 Tbsp Pitted kalamata olives
- 1 Tsp Provençal herbs

- Salt and pepper

Salad

- 4 Handful(s) Mixed greens
- 5 Ml Honey
- 5 Ml Wholegrain mustard
- 15 Ml Balsamic vinegar
- 30 Ml Olive oil

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **425 F°**

Cut the bacon into small cubes and fry, then drain.

Chop the garlic and olives.

Finely chop the green onions.

Trim the tops of your tomatoes and carefully empty them.

Mix the ingredients for the vinaigrette.

Tomato

In a bowl, mix the goat's cheese with all the other stuffing ingredients, salt and pepper. Fill the tomatoes with this mixture and close with the caps.

Bake the tomatoes in a hot oven for 25 minutes, then leave to rest for 5 minutes before serving.

On the plate

Toss the salad with the vinaigrette.

Place a tomato and a portion of salad on each plate.

Bon appétit!