

Moroccan Style Stuffed Tomatoes

From – *Family Circle*

6 large ripe tomatoes
2 Tbsp olive oil
½ small yellow onion, chopped
½ large green pepper, seeded and chopped
2 cups vegetable broth
1 can (15oz) chickpeas, drained and rinsed
½ cup golden raisins
1 tsp paprika
¾ tsp salt
½ tsp ground cumin
½ tsp ground black pepper
¼ tsp turmeric
1 Tbsp honey
1 cup uncooked plain couscous
2 Tbsp sliced almonds, toasted

- Cut tops off tomatoes and reserve. Gently squeeze out seeds and discard. Scoop out most of the pulp using a spoon and reserve 1 cup.
- Place tomatoes, cut side down on paper towels to drain.
- In a medium sauce pan, heat oil over medium heat. Add onion and green pepper, cook stirring occasionally for 5 minutes until soft.
- Add broth, chickpeas, raisins, paprika, salt, cumin, black pepper, and turmeric. Chop reserved tomato pulp and add to pan.
- Bring to a boil. Stir in honey. Stir in couscous. Remove from heat. Cover and let sit for 5 minutes.
- Fluff filling with fork.
- Divide filling among tomatoes.
- Top with toasted almonds, replace tomato tops and serve.



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