

Ingredients:

6 servings

6 large tomatoes.

3 small zucchinis (yellow and green)

2 cups or less chopped button mushrooms

3 TBS Olive oil

1/2cup finely chopped shallots

1/2cup of grated parmesan cheese

1/2tbs of salt

1/2tbs of pepper

I sometimes add different herbs, like thyme.

Cut the top off the tomatoes

Scoop out most of the inside of the tomato, sprinkle with salt and drain upside down.

Save the juice from the tomatoes and the pulp, but not the seeds. Chop the pulp if necessary.

Peel the zucchinis, grate them in a food processor, sprinkle with salt and drain them in a sieve for about 30 minutes.

Heat the olive oil in a large frying pain, add shallots and sauté until shallots are soft and lightly colored.

Add the mushrooms and sauté for several minutes.

Add the salt and pepper.

Add the grated zucchini , the tomato pulp and juice and sauté three to five minutes.

Put everything in a large sieve and drain until it has cooled. Preserve the drained juice.

Put zucchini mixture into a bowl, add the parmesan cheese and season with salt and pepper.

Scoop mixture into the tomatoes, sprinkle with some extra Parmesan and put the top on the tomatoes.

Pour enough juice from the sauté into a oiled gratin dish to cover the button, add the stuffed tomatoes and bake in a preheated oven at 375 degree F for 20 to 30 minutes.

Fill the tomatoes completely, but if you have some stuffing left, put it in a small, well greased gratin dish and bake for 15 minutes.