

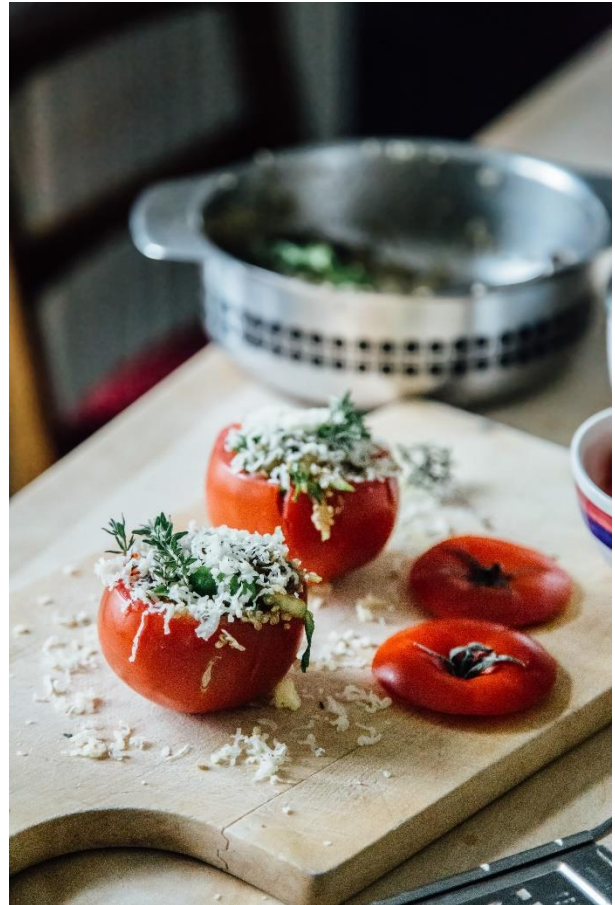
Quinoa Stuffed Baked Tomato Bowls

This is probably one of the easiest party food ideas ever. Melting cheese on top, fresh herby scent, fully packed body, and best of all, you don't need to bother washing bowls after having these entertaining-looking goodies.

Preparation time: **15 min** + Cooking time: **30 min** = Total time: **45 min**

Serves **2** people.

- 2 Tomatoes
- 6 Big leaves of Chinese cabbage, or other vegetable of your choice
- 2 Shallots, minced
- 3 Large white mushrooms, chopped
- 1 Handful of shredded cheese (Cheddar, or any other melting cheese)
- 6 Stems of thyme, 3 for each tomato
- 6-8 Basil leaves
- 2 tb. Olive oil
- 60 Grams of quinoa
- Pepper
- Salt



Simple Steps to Succeed

1. Preheat the oven to 190 degree Celsius.
2. Pour your quinoa into a strainer, rinse it under running water for about one minutes. Add water inside a pot or sauce pan and bring your quinoa to boil and, the amount of water should be twice as much as quinoa.
3. Slice about 1 centimeter off the head (where the stems are) of tomatoes, and core the tomatoes by removing the pulp and seeds with a spoon, clean up the inside of tomatoes gently.
4. Bring a Skillet to heat, drizzle olive oil and toss the rest of veggies (Shallots, Chinese cabbage, mushroom,) inside, season with a pinch of salt and pepper.
5. When the quinoa is ready, transfer it to the frying pan and mix with the veggies nicely.
6. Take 4 stems of thyme, get the tiny leaves off their stalks.
7. Turn off the heat, when the mixture cools down, add basil, thyme leaves and cheese in it, and stuff the tomato with the mixture.
8. Top the tomatoes with more melting cheese, garnish with one or two thyme stems or basil leaves.
9. Bake the tomatoes for 15-20 minutes until the tomato get a bit "wrinkles" on the skin and the top turns golden or brown.