

## Risotto-Stuffed Tomatoes

Servings: 4

### INGREDIENTS

- 4 ea Cross Valley Farms® vine-ripened tomatoes
- 2 t Rykoff Sexton™ extra-virgin olive oil
- 2 ea Cross Valley Farms green onions, chopped
- 1 ea Cross Valley Farms zucchini, diced
- 4 oz Cross Valley Farms button mushrooms, sliced
- 4 c Chef's Line™ plain risotto
- ½ oz fresh oregano
- ½ oz fresh basil, chiffonaded
- 1 t Roseli® Parmesan, grated
- 1 oz Cross Valley Farms arugula

### PREPARATION

Cut the tops off each tomato and scoop out flesh. Sauté the green onion, mushroom and zucchini. Blend in risotto, oregano and basil. Spoon this mixture into the hollowed out tomato. Bake in a hot oven until the tomato is a little tender. Garnish with Parmesan and arugula.

