

Hydro-Topped Tomatoes with Chopped Beef

Servings: 12

INGREDIENTS

- 3 lb Chef's Line™ chopped beef burger, bulk
- 6 ea tomatoes, hydroponic preferred, 4x5, cut in half, cored
- 2 T sea salt, fine
- 1 c Metro Deli™ curry coleslaw
- 1 c chef-style tomatoes
- 2 c Parmesan cheese, shaved
- 2 oz Cross Valley Farms® chives, fresh, cross-cut, minced

PREPARATION

In a nonstick, 14-in saute pan on high, add beef and cook thoroughly. Place tomatoes in 2-in shallow hotel pan, cut-side up. Sprinkle with sea salt and bake in 400° oven for 3 minutes. Cover top of tomatoes with cooked beef. Place 1 T coleslaw and chef-style tomatoes on top of meat. Sprinkle with Parmesan. Bake for 5 minutes at 350° and serve on a triangle-shaped heated white plate sprinkled with chives.

