

Onions stuffed with tomato crumble

Preparation time: 40 min

Difficulty: Medium

Ingredients

Beef mince: 3,52 oz
EVO oil: to taste
Garlic: 1 clove
Herbs: 1,05 oz
Pepper: to taste
Red onions: 2
Salt: to taste

• Sardinian pecorino cheese: 1,76 oz

Stale bread: 2,82 ozThyme: to tasteWhole egg: 1



Preparation

- 1. To prepare the stuffing, mix the mince meat with the evo oil salt, pepper, thyme, Sardinian pecorino cheese and blanched herbs.
- 2. Cut the onions in half and separate each layer so that you obtain small domes.
- 3. Blanch them in hot water and fill them with the previously prepared minced meat mixture.
- 4. Prepare a sauce with *Organic chopped tomatoes*, season with oil, salt and garlic.
- 5. Use part of the tomato sauce to season the crispy bread for the crumble and top with the onions.
- 6. Bake at 180°C for 12 minutes, place the stuffed onions on a bed of sauce.

For this recipe we used:

Organic Chopped Tomatoes 1,76 oz

