Moroccan Style Stuffed Tomatoes
From – Family Circle

6 large ripe tomatoes
2 Tbsp olive oil
½ small yellow onion, chopped
½ large green pepper, seeded and chopped
2 cups vegetable broth
1 can (15oz) chickpeas, drained and rinsed
½ cup golden raisins
1 tsp paprika
¾ tsp salt
½ tsp ground cumin
½ tsp ground black pepper
¼ tsp turmeric
1 Tbsp honey
1 cup uncooked plain couscous
2 Tbsp sliced almonds, toasted

• Cut tops off tomatoes and reserve. Gently squeeze out seeds and discard. Scoop out most of the pulp using a spoon and reserve 1 cup.
• Place tomatoes, cut side down on paper towels to drain.
• In a medium sauce pan, heat oil over medium heat. Add onion and green pepper, cook stirring occasionally for 5 minutes until soft.
• Add broth, chickpeas, raisins, paprika, salt, cumin, black pepper, and turmeric. Chop reserved tomato pulp and add to pan.
• Bring to a boil. Stir in honey. Stir in couscous. Remove from heat. Cover and let sit for 5 minutes.
• Fluff filling with fork.
• Divide filling among tomatoes.
• Top with toasted almonds, replace tomato tops and serve.

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