

Onions stuffed with tomato crumble



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

• Ingredients

- Puree de tomates 700g 50 gr
- Beef mince 100 g
- EVO oil to taste
- Garlic 1 clove
- Herbs 30 g
- Pepper to taste
- Red onions 2
- Salt to taste
- Sardinian pecorino cheese 50 g
- Stale bread 80 g
- Thyme q.b.
- Whole egg 1

For this recipe we used:



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 Tomato Puree**, 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.