

# Keto-Friendly Three Cheese Kale Stuffed Tomatoes

- Prep Time: 10 minutes
- Cook Time: 12 minutes
- Total Time: 22 minutes
- Servings: 6 ( 3 tomatoes per serving)

## Ingredients:

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- 12 ounces Simply Nature Organic Kale
  - ½ cup Happy Farms Shredded Mozzarella Cheese
  - ¼ cup Happy Farms Reduced Fat Feta Cheese Crumbles
  - 1 teaspoon chopped garlic
  - ¼ cup Countryside Creamery Half & Half
  - 1 teaspoon lemon juice
  - Stonemill Iodized Salt, to taste
  - Stonemill Ground Black Pepper, to taste
  - 9 medium tomatoes
  - 2 tablespoons Priano Shredded Parmesan Cheese
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## Directions:

1. Preheat oven to 400°.
2. In a food processor, chop kale by pulsing in batches until finely chopped.
3. In a large bowl, combine kale, mozzarella, feta, garlic, half & half and lemon juice. Season to taste with salt and pepper. Toss until combined.
4. Cut tomatoes in half lengthwise. Remove seeds with a spoon.
5. Stuff each tomato half with ½ cup of the kale mixture. Sprinkle tops evenly with parmesan cheese.
6. Arrange on a parchment lined baking sheet and bake for 10-12 minutes until lightly browned on top. Serve immediately.



Recipe Courtesy of:  
ALDI Test Kitchen