

RATATOUILLE-STUFFED ONIONS

Ingredients

- 4 Jumbo white onions, peeled and halved crosswise
- Water
- 1 C. Diced green pepper
- 1 C. Thinly sliced zucchini
- 1/2 C. Sliced mushrooms
- 1/4 C. Pine nuts
- 2 Tbsp. Olive oil
- 1/2 C. Tomato paste
- 1/2 C. Dry white wine
- 1 tsp. Dried thyme, crushed
- 1/2 tsp. Salt
- 1/2 tsp. Black pepper
- 1/2 tsp. Garlic powder
- 1/2 tsp. Dried rosemary, crushed
- 1 C. Chopped tomatoes
- 2 C. Shredded cheddar cheese

Method

Trim onion halves so they sit upright. Scoop out centers, leaving 1/2-inch shells. Chop onion from centers to equal 2 C. and reserve. Place onions, cut-side up, in baking pan; add water to half of the height of the onions. Cover and bake in a 400° oven for 40 minutes or until onions are fork tender. Drain well. Saute chopped onions, pepper, zucchini, mushrooms, and pine nuts in oil. Add tomato paste, wine seasonings and tomatoes. Simmer until blended and tender. Fill each onion half with about 1/4 C. shredded cheese; place 2 halves in each of 4 individual baking dishes or bake all in large dish. Bake, covered, in a 425° oven for 20 to 25 minutes or until thoroughly heated.

