

Featured Recipe



SPANISH STUFFED TOMATOES

To pair with

**2013 LONGORIA
TEMPRANILLO**

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Serves 3 to 6 people

Ingredients

6 LARGE TOMATOES

½ LB. CHORIZO SAUSAGE

1 CUP WHITE OR BROWN RICE

1 BELL PEPPER, CHOPPED

½ MEDIUM ONION, CHOPPED

1 CLOVE GARLIC, MINCED

¼ TEASPOON PAPRIKA

¼ CUP CHOPPED FRESH PARSLEY

½ CUP SHREDDED JACK CHEESE

SALT AND PEPPER TO TASTE

Method

Preheat oven to 400 degrees.

With a serrated knife, cut the tops off the tomatoes and scoop out the inside, leaving $\frac{1}{4}$ inch thick walls. Discard seeds, core and juice. Chop pulp and save for later. Turn tomatoes upside down on paper towels to drain excess liquid.

Cook rice according to directions on package. Meanwhile, in a skillet on medium heat, cook onion, garlic and chopped bell pepper until tender, about 10 min. Add in chorizo, reserved tomato pulp and paprika. Cook until chorizo is browned. Drain excess oil. Remove skillet from heat, combine with cooked rice and parsley. Season with salt and pepper as desired.

Line a baking dish with aluminum foil and spray with nonstick cooking spray. Arrange tomatoes on dish and fill each one with the chorizo and rice mixture. Bake uncovered for 30 minutes. Remove from oven, top with cheese and return to oven just until the cheese melts.

Serve with your choice of greens.

"I was inspired to make this dish after a recent trip to Greece. One of our favorite meals were the stuffed tomatoes. I decided to do a Spanish twist on the traditional dish by adding chorizo, which pairs perfectly with Tempranillo. They complement each other's smoke and meatiness"