

Couscous, Fresh Herb, and Feta Stuffed Tomatoes



Ingredients:

- 4 large fresh tomatoes
- 2 cloves garlic, minced
- 2 cups cooked couscous
- 1/2 cup feta cheese, crumbled
- 1/4 cup fresh parsley, finely chopped
- 1/4 cup fresh basil, finely chopped
- 2 tablespoons shallots, finely chopped
- 2 tablespoons capers, chopped
- Salt and fresh ground black pepper to taste

Directions:

- 1) Slice the top third off each tomato, and gently scoop out the seeds and pulp.
- 2) In a large bowl, combine the couscous, garlic, feta cheese, parsley, basil, shallots, and capers. Season the mixture with salt and pepper.
- 3) Fill each tomato with the couscous mixture and serve chilled or at room temperature.