



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

---

## Stuffed Tomatoes with Eggs

Yumurtalı Domates Dolması



6 medium size, hard tomatoes  
6 eggs  
6 tbsp vegetable oil  
6 tsp grated kashar cheese  
1 tsp salt  
1/2 tsp black pepper  
1/2 tsp crushed red pepper

- # Cut the heads of the tomatoes, from 1 inch below nearly.
- # Cave the tomatoes.
- # Place the caved tomatoes on a flat plate.
- # Break 1 egg into each ones, and sprinkle salt, black pepper, crushed red pepper on the eggs.
- # Put 1 tsp grated kashar cheese on each ones.
- # Cook in 392 F oven until the tomatoes soften and the kashar cheese melts totally. Serve hot.

**Note:** You can cover the remaining parts of the tomatoes over the stuffed tomatoes.