

Greek Stuffed Tomatoes

This delicious appetizer is a great way to start off your Greek dinner. Stuffed tomatoes are filled with feta cheese and herbs, and make a tasty and nutritious snack.



Appetizer

Greek

25 min

Total time

Easy

Difficulty

175

kcal / serving

Ingredients

- 2 large tomatoes
- 2 tablespoons feta cheese
- 2 tablespoons olive oil
- 1 teaspoon oregano
- 1 teaspoon basil
- Salt and pepper to taste

Steps

- 1 Preheat oven to 350°F.
- 2 Cut the tomatoes in half and scoop out the insides.
- 3 In a bowl, combine feta cheese, olive oil, oregano, basil, and salt and pepper.
- 4 Stuff the tomatoes with the feta cheese mixture.
- 5 Place the tomatoes on a baking sheet and bake for 15-20 minutes.
- 6 Serve warm.