# Recipe Details

**Recipe Name :** Turkish Stuffed Tomatoes
**Recipe Category:**
**Author :** Delia Smith
**Created :** February 16, 2015
**Last Updated :** February 16, 2015
**Portions :** 4

| Weight (Per Portion) |
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| One portion of this dish weighs approximately 448.00 Grams |

| Recipe Ingredients | | |
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| **Ingredient** | **Quantity** | **Allergen Warnings** |
| Tomato, red, raw | 8 Large | |
| Oil, olive | 1 Dessertspoon | |
| Onions, raw | 1 Small | |
| Garlic | 1 Clove | |
| Cinnamon, ground | 1 Teaspoon | |
| Pine nuts | 1 Tablespoon | |
| Currants, raw | 1 Tablespoon | |
| Thyme, fresh | 1 Teaspoon | |
| Sugar, caster | 2 Teaspoon | |
| Salt, sea | 1 Pinch | |
| Pepper, black | 1 Pinch | |
| Stock, vegetable, bouillion, liquid | 275 Millilitre | Milk, Celery |
| Rice, brown, long-grain, raw | 150 Millilitre | |

| Recipe Alerts | |
|---|---|
| Special Dietary Requirements Suitability: | Vegan, Vegetarian, Kosher, Halal |
| Allergen Warnings: | Milk, Celery |

| Recipe Method |
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| 1. Begin by cooking the rice. Fry the onion in the olive oil in the frying pan until softened, then add the crushed garlic and pour in the rice. Add the cinnamon, pine nuts and the currants and give everything a good stir to get it well coated. Then season with salt and pepper and pour in the hot stock. 2. Stir just once, cover and simmer gently for 15-20 minutes or until all the liquid is absorbed and the grains are tender. Then remove the rice from the heat, add the thyme and fluff with a skewer. Preheat the oven to gas mark 4, 350 |