



# STUFFED TOMATOES WITH PORK

**PREP TIME: 10MINS**    **COOK TIME: 30-45MINS**  
**PREPARES 4 SERVINGS**

## INGREDIENTS

Items marked with a \* are included in our Cambodia Recipe Box.

### For the tomatoes:

8 tomatoes (Large round cooking tomatoes; Better Boy tomatoes work great.)

250g / 9oz ground pork

1 small onion, finely diced

3 green onion sprigs, finely chopped

4 cloves garlic, finely minced

1cm ginger, finely minced

1 egg

1 Tbsp fish sauce\*

1 Tbsp lemongrass powder\*

1 Tbsp galangal powder\*

2 tsp palm sugar\*

Pepper to taste

Pinch of salt

### For the sauce:

Tomato hearts, from the 6 tomatoes above

1 tsp sugar

2 tsp fish sauce\*

2 tsp rice flour\*

## DIRECTIONS

1. Cut the tops off the tomatoes, and set the tops aside. Cut a coin-sized thin sliver away from the bottom and discard, this is so that the tomatoes will stand upright as they steam. Using a spoon, scoop out the insides of the tomato from the top, and reserve the tomato hearts for the sauce.
2. Mix the remaining stuffing ingredients in a bowl until well incorporated; (pork mince, onion, green onion, garlic, ginger, egg, fish sauce, spices, pepper, salt.) You can fry up or microwave a spoonful to see how it will taste, and make any adjustments as necessary if you'd like.
3. Section the ground meat into 8 portions. Stuff each tomato, with the meat slightly coming out of the top. Place the tomato heads tops back on the tomatoes.
4. Steam or bake the tomatoes. Steaming is more traditional, but baking is possible for those who don't have steamers or the desire to wash more dishes. Steam for 30 minutes or bake for 45 minutes at 170C or 340F.
5. For the sauce, blend all the sauce ingredients together. Strain out the seeds, and let simmer at a low heat as the tomatoes are cooking to reduce the sauce. As the sauce cooks, it's a good time to prepare the rice.
6. Once everything is ready, pour the sauce over the tomatoes and serve with rice. If you're having guests over, pour the sauce at the table, or let them pour it themselves, for \*dramatic effect\*. Serve with white rice.