

## QUICK AND EASY

## Vegan recipes from the goat.

# MEXICAN STUFFED TOMATOES WITH MOLE

### INGREDIENTS

- 1 batch – **Mexican Rice** recipe
- 3 - 4 medium tomatoes
- 1 jar - mole
- 1 can - vegan refried beans

### COMMENTS

Mexican Stuffed Tomatoes with Mole are awesome! Mole is an amazing concoction made of cocoa, hot peppers, sesame seeds, and who knows what else. We buy it in a jar at the local supermarket (in the Mexican food section). The brand we use is Rogelio Bueno autentico Mole (product of Mexico).

If you want fewer Stuffed Tomatoes, set any left over rice aside for a later meal, or just serve it as an additional side dish with this meal.

Enjoy!

### DIRECTIONS

Make a batch of our **Mexican Rice** (see note below about tomatoes).

You will need 3 to 4 tomatoes depending on their size (3 if 3" dia or 4 if smaller). Core the tomatoes and cut off the tops about 1/2" down. Take a spoon and carefully scoop out the insides of the tomatoes. Set the tops and the insides to the side to use when you make the Mexican Rice recipe.

After you have made the Mexican Rice, use a spoon to scoop it into the tomatoes. Place the tomatoes into a baking dish and cover. Bake for 25 to 30 minutes in a 350 deg. oven (until tomatoes are done).

Prepare the refried beans and mole while the tomatoes are in the oven. Read the directions on the jar of mole and make up 3 to 4 servings based on how many tomatoes you are stuffing. While the mole is simmering on the stove, you can place the beans in a microwave safe glass bowl and heat until hot throughout.

When the tomatoes are done, (make sure the mole and refried beans are still warm) spread a 1/4" thick layer of mole in a 3" by 6" oval on a serving dish. Place a scoop of beans (1/2 cup) on 1 end of the oval, and a stuffed tomato on the other end. Serve with tortilla chips.

This recipe makes 3 to 4 servings.  
Scale up or down for the quantity you need.