

## Taco Tomatoes

### Ingredients:

1 Tbsp. extra-virgin olive oil  
¾ lb. ground beef  
1 medium onion, chopped  
1 (1-oz.) packet taco seasoning  
4 large, ripe beefsteak tomatoes  
½ c. shredded Mexican cheese blend  
½ c. shredded iceberg lettuce  
¼ c. sour cream

### Directions:

1. In a large skillet over medium heat, heat oil. Add onion and cook, stirring, until soft, about 5 minutes. Add ground beef and taco seasoning. Cook, breaking up meat with a wooden spoon, until no longer pink, 8 minutes. Drain fat.
2. Flip over tomatoes so they're stem-side down and slice to make 6 wedges, being careful not to cut all the way through. Carefully spread open wedges.
3. Divide taco meat among tomatoes, then top each with cheese, lettuce, and sour cream before serving.