

Stuffed Cherry Tomatoes



PREPARATION TIME
50 minutes



COOKING TIME
none



PERFECT PARTNER
linguine



This recipe substitutes low-cost sunflower seeds for high-priced pine nuts. However, you can use almost any mild-flavored nut or seed—such as walnuts, pecans or pumpkin seeds.

SHOPPING LIST

- cherry tomatoes
- lemon
- cream cheese
- fresh parsley
- fresh basil
- Parmesan cheese
- sunflower seeds

ON HAND

- garlic

Stuffed Cherry Tomatoes

INGREDIENTS

- 2 cups (1 pint) cherry tomatoes
- 1 (3-ounce) package cream cheese
- 2 tablespoons fresh lemon juice
- $\frac{1}{4}$ cup grated Parmesan cheese
- $\frac{1}{4}$ cup sunflower seeds
- $\frac{3}{4}$ cup chopped fresh parsley
- $\frac{1}{3}$ cup chopped fresh basil or 2 tablespoons dried basil
- 2 cloves garlic, crushed

SERVES 6

COOKIN'
Express

- Use a small spoon to quickly scoop out the tomato pulp.

Make Ahead

The stuffing for the tomatoes can be made up to 12 hours ahead. Refrigerate, covered, until ready to use.

♦ VARIATION

For a great flavor combination, add 2 tablespoons crumbled feta cheese to the cream cheese in step 2.

- 1** Cut $\frac{1}{4}$ inch off top of each tomato. Scoop out pulp. Drain tomatoes upside down on paper towels.



- 2** Meanwhile, beat cream cheese and lemon juice in a small bowl until smooth, about 2 minutes.

- 3** Combine Parmesan, sunflower seeds, parsley, basil and garlic in a blender. Process until well blended but slightly chunky. Add to cream cheese mixture; mix well.



- 4** Spoon cream cheese mixture into tomatoes. Chill before serving.