

**TOTAL TIME**

18 minutes

CHILL TIME

1 hour

PREP TIME

10 minutes

COOK TIME

8 minutes

SERVES

6 - 8

COOKING LEVEL

Easy

RECIPE | TOMATOES

STUFFED LUNA SWEETS

INGREDIENTS

- 18 Pure Flavor® Luna Sweets Cocktail Tomatoes
- 1lb. bacon, cooked and crumbled
- ¼ cup fresh green onions, chopped
- ½ cup mayonnaise
- 2 tbsp. fresh parsley, chopped, plus more for garnish

DIRECTIONS

1. Place bacon in a large, deep skillet. Cook over medium high heat for 6 to 8 minutes, or until evenly brown. Once cooled, crumble and set aside.
2. Cut a small slice from the top of each tomato. Using a melon baller or small spoon, scoop out the insides of each tomato, chop tomato insides and drain off extra juice. In a bowl, stir together the mayonnaise, bacon, green onions, parsley and drained, chopped tomato insides and mix until well blended. Fill each tomato with the mixture, garnish each with a parsley leaf, and refrigerate for 1 hour. Serve chilled.

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