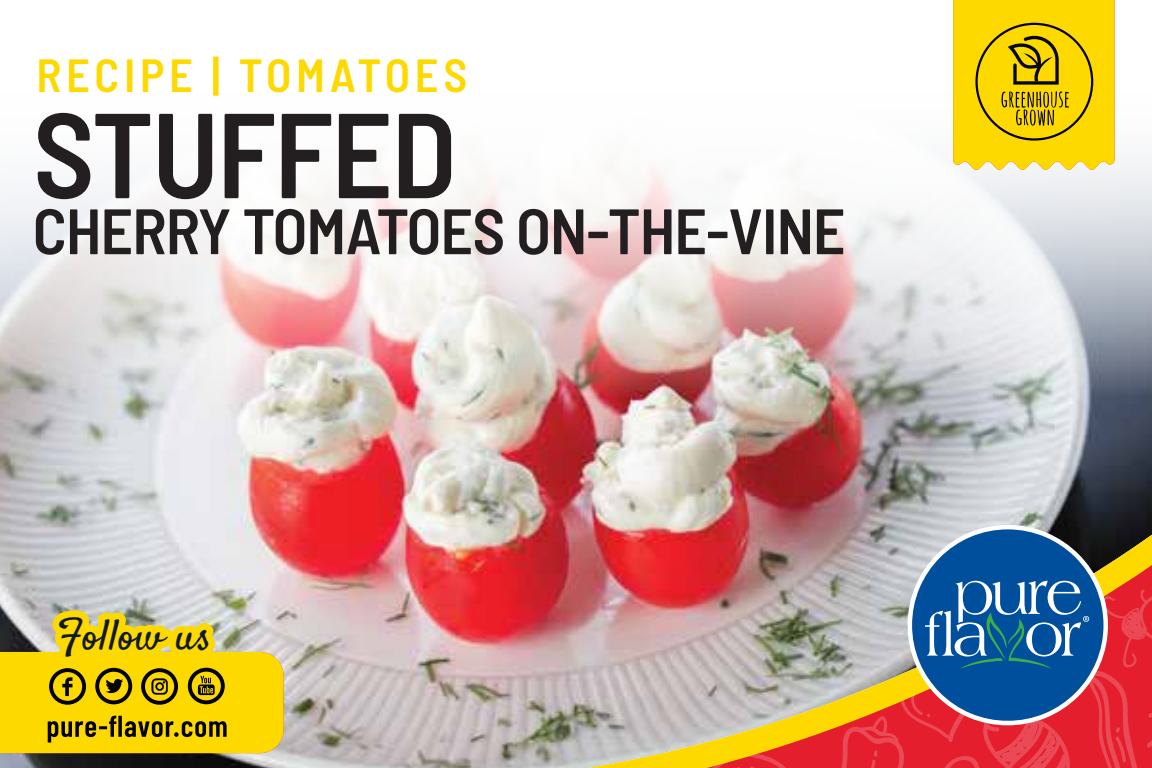


RECIPE | TOMATOES

STUFFED CHERRY TOMATOES ON-THE-VINE



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STUFFED CHERRY TOMATOES ON-THE-VINE

INGREDIENTS

- 1 pack Pure Flavor® RedRoyals Cherry Tomatoes on-the-Vine
- 3 oz cream cheese, softened
- 2 tbsp mayonnaise
- 2 tsp minced fresh dill

DIRECTIONS

1. Cut a thin slice off the top of each tomato. Scoop out using a melon baller for best results. Discard the pulp.
2. In a small bowl, combine cream cheese and mayonnaise until smooth. Stir in the dill
3. Using a piping bag, pipe cream cheese mix into hollowed out tomatoes.
4. Garnish with dill and refrigerate until serving.



TOTAL TIME

25 minutes

PREP TIME

25 minutes

COOK TIME

N/A

SERVES

4

COOKING LEVEL

Easy