



RECIPE | TOMATOES

TULIP TOMATOES



20 min
PREP.



4



easy

20 min

0 min
COOKING

INGREDIENTS

- 14 oz Luna® Sweets Cocktail Tomatoes
- 20 g chives
- 8 oz cream cheese
- 1 tsp dried basil
- Salt and pepper, to taste



DIRECTIONS

- 1 Cut a cross in the top of each tomato about $\frac{3}{4}$ down.
- 2 Use a spoon to scrape out the tomato seeds gently.
- 3 Take a grilling skewer or toothpick and make a hole where the stem currently is. You may need to twist in a circle a few times to make room for the chive to fit through.
- 4 Mix cream cheese, basil, salt and pepper in a bowl. Place in a piping bag.
- 5 Pipe cream cheese mixture into each tomato and insert a chive into the hole at the bottom of each tomato.
- 6 Prepare the tulip bouquet on a platter. Use the extra chive stalk to wrap around the tulip stems to complete the bouquet.

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