



From the Culinary Company Kitchen

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Ricotta-Stuffed Cherry Tomatoes

Yield: 8 portions

INGREDIENTS	AMOUNTS
Cherry tomatoes	24 ea
Ricotta cheese	$\frac{3}{4}$ cup
Parsley	2 Tbsp
Heavy cream	1-2 Tbsp

Process

1. Cut a slice off the top of each tomato and set the tops aside
2. Carefully scoop out and discard the seeds and pulp
3. In a bowl, combine the ricotta and parsley and mash together with a fork to make a paste, adding the cream to soften as needed
4. Fill each cherry tomato with a little of the cheese mixture and replace the tops
5. Transfer to a platter and serve