

Swiss Cheese Stuffed Tomatoes©

Ingredients:

10–12	tomatoes, cut in half,
1/2–1 Tbsp.	chives, basil or parsley, chopped
2 Tbsp.	dill pickle cubes or relish, drained well
4 oz.	Kerry Gold™ Swiss cheese, cubed fine
1/2 tsp.	lemon pepper
1/2 tsp.	fajitas seasoning
1/2–1 Tbsp. dry	minced onion
2 Tbsp.	mayonnaise
2 Tbsp.	sour cream, drained

Method:

Scoop out tomato membranes and seeds into a colander and chop membranes fine. Pat dry with a paper towel. In a large mixing bowl, fold all ingredients except the tomato halves together with a spatula. Fill tomato halves and put on a serving tray. (Use an Armental™ Egg Tray or other, it works great!) Decorate each tomato half with a half black or stuffed green olive or chopped parsley leaves.

***Hint:** I like Roma tomatoes because they look great on the egg tray, but any other tomatoes can be used.*

***Hint:** Put Swiss cheese mixture in a bowl and serve with toast points, any cracker or pumpernickel bread.*

