

# Stuffed Cherry Tomatoes

## with herbed cheese

### Ingredients

- 20 cherry tomatoes, halved and seeds scooped out
- 100g cream cheese or soft goat's cheese
- 1 tbsp Greek yoghurt (for extra creaminess)
- 1 tbsp fresh basil, finely chopped
- 1 tbsp fresh chives, finely chopped
- 1 tbsp fresh parsley, finely chopped
- 1 clove garlic, minced
- ½ tsp lemon zest
- Salt & black pepper, to taste
- 1 tbsp olive oil (optional, for drizzling)
- 1 tbsp toasted pine nuts (optional, for garnish)



### Directions

1. Carefully cut the cherry tomatoes in half and scoop out the seeds with a small spoon or knife.
2. Place them cut-side down on a paper towel to drain excess moisture.
3. In a bowl, mix the cream cheese (or goat's cheese) with yoghurt until smooth.
4. Stir in the chopped basil, chives, parsley, garlic, lemon zest, salt, and black pepper.
5. Fill each cherry tomato with a small spoonful of the herbed cheese mixture.
6. Drizzle with a little olive oil if desired.
7. Sprinkle with toasted pine nuts for a crunchy finish.
8. Arrange on a serving platter and enjoy immediately!