

Pasta-Stuffed Tomatoes

Agnes Gear

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Yield: 24 appetizers

*3 tablespoons acini de pepe
pasta or orzo*

*1/4 cup firmly packed
parsley, finely snipped*

*1/4 cup grated Parmesan
cheese*

*2 tablespoons (1/2 ounce)
crumbled Feta cheese*

1 tablespoon olive oil

1 tablespoon water

*1/4 teaspoon dried basil,
crushed*

1/8 teaspoon garlic powder

*12 small plum tomatoes (or
24 cherry tomatoes)*

Cook the pasta according to package directions.
Drain well.

In a mixing bowl, combine the parsley, Parmesan cheese, feta cheese, oil, water, basil and garlic powder. Stir in the cooked pasta.

Remove the stems from the tomatoes. Cut the plum tomatoes in half lengthwise. Spoon out the seeds and center membrane. If using cherry tomatoes, slice a thin layer off the round end of each to make them stand upright. Using a small spoon, scoop out and discard the pulp, leaving a 1/4-inch thick shell. Invert the tomatoes on a towel to drain.

Place the tomatoes, right side up on a serving plate. Spoon or pipe the pasta mixture into the tomatoes. Cover.

Refrigerate for twenty-four hours.

To serve, let the tomatoes stand at room temperature for 30 minutes.

Per Serving (excluding unknown items): 1003 Calories; 83g Fat (74.4% calories from fat); 51g Protein; 13g Carbohydrate; trace Dietary Fiber; 283mg Cholesterol; 3721mg Sodium. Exchanges: 0 Grain(Starch); 7 Lean Meat; 12 Fat.