



Cheese Appetizers

Cheese Stuffed Tomatoes - The Appetizer That Stuffs It



SHRED



Serves: 12

Ingredients

- 6 ripe plum tomatoes, cut in half
- 1 cup Cooper® Sharp Black Pepper cheese, shredded
- 1/4 cup pickled or fresh jalapeño peppers, chopped
- 1/3 cup yellow onions, diced and sautéed
- 1/2 cup plain bread crumbs
- 1/2 cup grated romano, parmesan or cotija cheese
- Sea salt to taste

Directions

1. Preheat oven to 375°F.
2. Using a melon baller or small spoon, scoop out the seeds and flesh of the tomato halves and set them aside. In a medium bowl, gently combine cheese, onions, jalapeño peppers, and bread crumbs, saving some grated cheese for topping later. Add sea salt to taste.
3. Place tomato halves in a buttered casserole dish and fill each with a generous helping of the cheese mixture. Sprinkle the tops of your filled tomatoes with a light layer of the remaining grated cheese. Bake about 12–15 minutes or until the tops are nicely browned.