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Stuffed Cherry Tomatoes



Ingredients

1.5lb. beef or turkey bacon, chopped finely
4oz. spring onions, diced
4 oz. mayonnaise or Greek yoghurt
24 cherry tomatoes

Preparation

1. Fry the beef or turkey bacon until crisp and drain access oil
2. combine the bacon, onions and mayonnaise (or yoghurt) until well blended
3. slice the top of the cherry tomato and scoop out the pulp, drain hole-side down on a paper towel
4. fill the tomatoes with the mixture and refrigerate before serving.

Cooks Note

Prep Time: 45 min; Cook Time: 15 min; Makes 24 servings