



STUFFED CHERRY TOMATOES WITH ORKNEY CHEDDAR, OLIVE AND BASIL



Serves 4

Ingredients

- 8 vine cherry tomatoes
- 200g Orkney cheddar (cut in to small dice)
- 1tbsp chopped olives
- 1tsp chopped basil
- 50ml top quality extra virgin olive oil
- 1 spring onion (finely sliced)

Method

With scissors, cut the cherry tomatoes off the vine keeping the stalk attached to the tomato.

Carefully cut the top off the tomatoes and remove the seeds, then set aside.

Meanwhile place the cheese, olives, basil and spring onion and toss well together in a bowl.

Drizzle with olive oil and season well and toss well again.

Using a teaspoon, stuff the tomatoes and place the lid on top and serve.