



## Tomato Tulips with Parmesan-Pesto Cream Cheese & Pine Nuts

**Prep: 20 minutes • Serves: 6**

- 2 tablespoons pine nuts
- ½ cup cream cheese, softened
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon refrigerated basil pesto
- 1 package (12 ounces) gourmet medley grape tomatoes
- 18 fresh basil leaves
- ¼ teaspoon fresh ground black pepper

**1.** In small skillet, toast pine nuts over medium-low heat 3 minutes or until golden brown and fragrant, stirring frequently.

**2.** In small bowl, stir cream cheese, Parmesan cheese and pesto. Transfer to small zip-top plastic bag; squeeze out excess air and snip off ¼-inch from bottom corner. Makes about ⅔ cup.

**3.** With paring knife, starting on bottom of each tomato, cut an “X” about ¾ way down the tomato; with small spoon, carefully scrape out pulp and seeds. Fill tomatoes with cream cheese mixture; press pine nuts into cheese mixture. Place basil leaves on serving plate; place filled tomatoes on basil and sprinkle with pepper.

*Approximate nutritional values per serving (3 tomato tulips):  
115 Calories, 10g Fat (5g Saturated), 22mg Cholesterol,  
117mg Sodium, 7g Carbohydrates, 1g Fiber, 2g Sugars,  
0g Added Sugars, 3g Protein*