

NORWEGIAN STUFFED TOMATOES



Ingredients:

14-16	Each	Campari Tomatoes
¼	Teaspoon	Sea Salt
½	Pound	Honey Smoked Salmon (skin removed)
½	Pound	Gouda Cheese, shredded
4	Ounces	Cream Cheese
¼	Cup	Sour Cream
1	Teaspoon	Chopped Chives
		Fresh Parsley Leaves

Directions:

1. Cut tops from tomatoes and gently scoop out insides. Sprinkle salt into cavity and turn upside down on paper towels to drain any excess moisture.
2. Place Gouda, cream cheese and sour cream in food processor and mix until well blended. Add chopped chives and salmon. Pulse until thoroughly blended.
3. Stuff mixture into cavity of tomatoes, mounding slightly.
4. Place filled tomatoes close together on a foil lined sheet pan and bake in a 350° oven for 10-12 minutes if you'd like the tomatoes firmer, 25-28 minutes to cook through.
5. Remove from oven, turn on broiler and allow to heat. Return to oven and broil for 2 minutes, or until cheese starts to turn golden brown in spots.
5. Remove from oven and garnish with fresh parsley leaves, if desired.