

Pesto & Mozza Stuffed Tomatoes

Ingredients:

20 Campari vine ripened tomatoes (Costco usually has them)

Pesto (your favorite jarred brand)

1 ½ cups Mozzarella cheese (cubed)

salt

Directions:

Cut the tops off each tomato and core out the insides with a small melon baller. Clean out all seeds and sprinkle salt into the tomatoes.. Place cut side down on paper towel. The salt helps eliminate excess moisture. Chopped the mozzarella into small cubes and then combine with pesto sauce. Stuff each tomato using a small spoon. Serve immediately or refrigerate.