

TULIP TOMATOES

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INGREDIENTS

- 15 Large Cherry Tomatoes
- 16 stalks of chives
- 8 oz. cream cheese
- 1 cucumber
- 1 teaspoon [dried basil](#)
- salt & pepper

INSTRUCTIONS

1. With stem side down, cut a cross in the top of each cherry tomato (about $\frac{3}{4}$ down the tomato).
2. Using a spoon (a grapefruit spoon works very well) to scrape out the tomato seeds gently.
3. Take a grilling skewer or toothpick and make a hole where the stem currently is. You may need to twist the skewer in a circle a few times to make room for the chive to fit through.
4. Finely chop or grate cucumber.
5. Mix cream cheese, cucumber and basil in a bowl. Add salt and pepper to taste.
6. Add a teaspoon of cream cheese mixture into each tomato tulip (adjust depending on the size of tomatoes).
7. Insert a chive into the hole at the bottom of each tomato.
8. Use a damp paper towel to clean any excess cream cheese filling from outside of tomatoes.
9. Prepare the tulip bouquet on a large plate or platter. Use the extra chive stalk to wrap around the tulip stems to complete the bouquet.

Tulip Tomatoes <https://afewshortcuts.com/tulip-tomatoes/>