Stuffed Grape Tomatoes

Grocery List

* 20 Roma Grape Tomatoes
* 1 ¼ C Ricotta cheese
* 1 ½ Tbsp. finely minced Red Onion
* 1 ½ Tbsp. chopped Fresh Basil
* 1 Tbsp. chopped Fresh Parsley + 20 leaves for garnish
* Sea Salt / Black Pepper
* EVOO

Filled with an herb and onion infused ricotta mix.

Prep Time: 30 Min

Chill Time: 30 Min +



1. Combine the ricotta, onion, and fresh herbs in a bowl and season with a good pinch sea salt and black pepper. Cover and refrigerate until tomatoes are prepped.
2. To prep the tomatoes. Slice the tops off carefully to keep them intact and set them aside. Using a standard sized steak knife, insert the knife slowly into the centre of the tomato and begin twisting it clockwise while holding the tomato upside down. The insides will drain right out and you can either reserve or discard the pulp.
3. Using a teaspoon, use the “scooping side” to scrape the ricotta mixture into the tomato. Use the back side of the spoon to press the mixture gently into the tomato until full.
4. Insert a toothpick into the center of each tomato coming out the bottom just a little. Slide the parsley leaf garnish over the top of the toothpick followed by the sliced tops of the tomatoes.
5. Refrigerate about 30 minutes to firm them up before serving. (The ricotta gets quite messy when warm)
6. For service, drizzle lightly with EVOO and sprinkle each tomato with a little sea salt and black pepper.