# Stuffed Blue Cheese Tomatoes



A tangy and rich appetizer that will impress your guests.

## Timing

| Prep time | Total time | Skill level |
|---|---|---|
| **15 mins** | **35 mins** | **Easy** |

## What You'll Need

- 4 Medium Roma tomatoes
- ½ Red pepper diced very small
- ½ Orange pepper diced very small
- 2 Small mushrooms diced very small
- ½ Vidalia Onion diced small
- ½ Cup blue cheese (substitute Gruyère or mozzarella cheese if desired)
- ½ Cup Panko bread crumbs
- ¼ Cup of olive oil
- ½ tbsp of chopped dill
- Basil leaf sprigs for garnish
- Salt and pepper to taste

## Directions

1. Pre-heat oven to 350°F.
2. Cut Roma tomatoes lengthwise.
3. Hollow out tomato flesh with melon baller or sharp knife.
4. Season tomato with salt, pepper, dill, and coriander.
5. Sauté peppers, mushrooms, and onions together until tender.
6. Remove and mix with crumbled blue cheese and breadcrumbs.
7. Drizzle with olive oil.
8. Place on a baking sheet in the oven for 20 minutes.
9. Garnish with a sprig of basil.