

## Cherry Tomatoes with Herbed Goat Cheese

Serves 6-8

You can use different tomato varieties and colors and vary the herbs used with the goat cheese. These can be assembled the morning of the party and refrigerated until ready to serve. Bring to room temperature to serve.

### 24 cherry tomatoes

4 ounces soft goat cheese at room temperature

2 to 3 tablespoons heavy cream or milk

2 teaspoons minced shallots

3 tablespoons minced dill, basil or chives

¼ teaspoon coarse kosher or sea salt

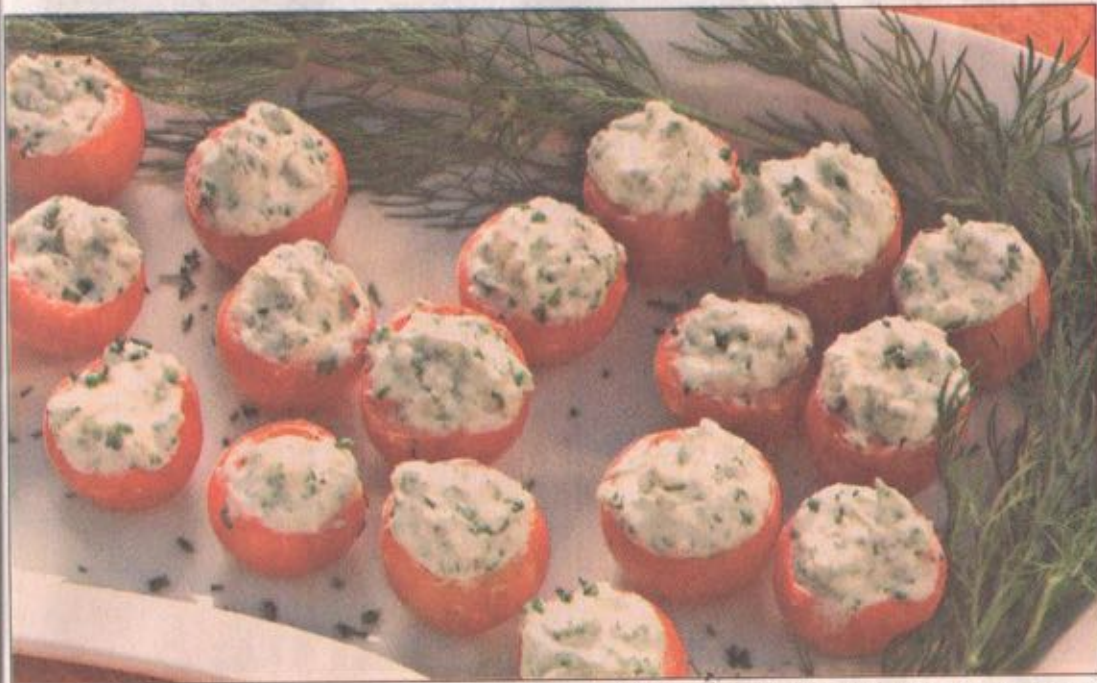
**Instructions:** Cut the cap off each tomato and discard. Also, slice the end of the tomatoes so that they will stand upright. With a small spoon, scoop out the seeds and center of the tomatoes, leaving a shell. Set aside.

Put the cheese in a bowl and

mix in enough of the cream or milk to make a spreadable consistency. Stir in the shallots, 2 tablespoons of the herbs and the salt. Using a spoon, fill each

tomato cavity with some of the cheese mixture, mounding it slightly. Place the tomatoes on a serving platter and scatter with the remaining herbs.

**Per serving:** 60 calories, 3 g protein, 3 g carbohydrate, 5 g fat (3 g saturated), 12 mg cholesterol, 125 mg sodium, 1 g fiber.



Photos by CRAIG LEE / *The Chronicle*; styled by MARYANN SMITT