

Teeny-Weeny Tazpachos



INGREDIENTS:

- 1 pint large cherry tomatoes
- 1 small cucumber
- Half a red bell pepper
- 1 green onion
- Salt & pepper
- 1 Tablespoon olive oil
- 1 teaspoon cider vinegar or lime juice

INSTRUCTIONS:

- 1 Slice the bottom off each cherry tomato, thinly. Slice the tops off, save. Hollow out the cherry tomatoes, without breaking through the bottom. A small serrated knife or grapefruit spoon works well. Cut the flesh from the tomatoes into tiny pieces.
- 2 Peel the cucumber. Slice it in half longwise; remove all the seeds. Cut the walls of the pepper away from the seedy core. Chop the cucumber, pepper, and green onion into tiny pieces.
- 3 Toss the cut veggies with salt, pepper, oil and vinegar (or lime juice). Pack the cut veggie mixture into the prepared cherry tomatoes.

Taste!
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