

## Total Locals Club

Recipes for pairing with Total Locals
Club October 2016 Selections

www.localstastingroom.com 707. 857.4900

## "Easiest Ever" Baked Stuffed Roma Tomatoes Wrapped in Prosciutto or Bacon

20 tomato halves (recipe can be doubled)

## **Ingredients:**

- 10 Small Roma tomatoes cut in half
- 18-ounce tub cream cheese
- 1 pound package bacon (or prosciutto, if you prefer)
- 3 Tablespoons Olive oil (non aerosol oil spray if you prefer)
- 1/2 teaspoon red pepper flakes Salt and pepper

- 1. Preheat oven to 375 F.
- 2. Cut Roma tomatoes in half lengthwise.
- 3. Scoop out inside with spoon and place cut side up on parchment lined baking sheet.
- 4. Sprinkle or Spray lightly with olive oil, salt and pepper.
- 5. Fill inside with cream cheese.
- 6. Wrap each tomato with one strip of bacon (or prosciutto) and hold together with toothpick
- 7. Sprinkle tomatoes with red pepper flakes.
- 8. Bake in preheated oven at 375 F for 45 min. Cool before serving.

