



Cherry Tomato Bites Hummus and Black Olives

Ingredients List

12	Cherry tomatoes
12	pitted Kalamata black olives, finely chopped
½ teaspoon	capers, minced
1	small clove garlic, minced
½ teaspoon	lemon
Pinch salt	
1 cup	prepared plain hummus
Optional garnish	
1 teaspoon	minced parsley
1 teaspoon	thinly sliced yellow pepper



Directions

1. Remove the top ¼ from each tomato. Scoop out and discard the inside of the tomato with a melon baller or a small spoon. Remove a small sliver of tomato from the bottom so it will sit flat on the tray. Be careful not to remove too much or the filling will run out of the bottom.
2. Put the olives, capers, garlic, lemon and salt into a small bowl. Stir to combine.
3. Fit a pastry or gallon zipper-lock bag with a medium star pastry tip. Fill the bag with the prepared hummus.
4. Fill the bottom fourth of each tomato with the olive mixture.
5. Pipe the hummus into the tomatoes, making sure you over-fill the tomatoes.
6. Garnish with two thin slices of yellow pepper, a little olive mixture and a sprinkling of minced parsley. Place on a serving tray.

Serve and enjoy

Prep time: 20 minutes