

Cherry Tomatoes stuffed with Panzanella

*Adapted from the recipe for "Cherry Tomatoes with Panzanella"
from [Martha Stewart's Hors d'Oeuvres Handbook](#)*

Makes 4 dozen tomatoes

For best results, take the time to finely chop all of the ingredients. This makes for a prettier presentation and frustration-free stuffing when it comes time to fill the cherry tomatoes.

48 cherry tomatoes
4 ounces French bread, cut into thin ¼-inch slices
¼ cup finely chopped, peeled, and seeded hothouse cucumber
¼ cup finely chopped red onion
¼ cup finely chopped roasted red bell pepper
½ cup finely chopped yellow grape tomatoes
1 small garlic clove, minced
2 tablespoons drained and roughly chopped capers
2 tablespoons extra virgin olive oil
2 tablespoons red wine vinegar
Salt, to taste
Freshly ground black pepper, to taste
For garnish: ¼ cup thinly sliced (chiffonade) basil

Preheat the oven to 400 degrees. Use a serrated knife to cut approximately a ¼-inch off the top of each tomato. Turn the tomato over and cut a **very** thin slice from the bottom (just enough to allow the tomato to sit flat, but not so much that the filling will leak out the bottom). Use the tip of the knife to gently loosen the flesh around the inside of each tomato and then use a grapefruit spoon to scoop out the seeds. The cherry tomatoes can be prepared in advance; wrap in plastic wrap and keep in a refrigerator.

Place the bread slices on a small baking sheet and bake in the 400-degree oven for 8 minutes or until crisp and just beginning to brown. Remove the bread from the oven and allow to cool before cutting the bread into very small pieces.

Combine the bread with the remaining ingredients, everything except the basil, and toss to combine. Season to taste with salt and freshly ground black pepper. Cover and refrigerate for at least one hour to allow flavors to meld.

When ready to serve, scoop the panzanella filling into each prepared cherry tomato. Garnish with the thinly sliced basil and serve immediately.

This recipe came from Minced blog (www.mincedblog.com).