

Creamy Shrimp Stuffed Cherry Tomatoes

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Ingredients

2 pints cherry tomatoes
1/2 pound cooked shrimp – peeled and deveined
1 (8 ounce) package cream cheese, softened
1/4 cup mayonnaise
1/4 cup Parmesan cheese
2 teaspoons prepared horseradish
1 teaspoon lemon juice
salt and pepper to taste
1/4 cup chopped fresh parsley

Directions

Cut the top off each cherry tomato, and scoop out the pulp. Place the tomatoes upside down on paper towels to drain.

In a food processor, mix the shrimp, cream cheese, mayonnaise, Parmesan cheese, horseradish, and lemon juice. Season with salt and pepper. Blend until smooth.

With a pastry bag, pipe the shrimp mixture into the cherry tomatoes. Garnish with parsley, and refrigerate until serving.