



Recipes

GRILLED TOMATOES WITH PESTO

4 Roma tomatoes, halved lengthwise
1/4 cup (50 mL) pesto sauce, divided
1 green onion, thinly sliced

1/2 cup (125 mL) shredded mozzarella cheese
2 tbsp (25 mL) chopped fresh parsley

Using a spoon, scoop out top 1/4 inch (6 mm) of each tomato half. Spread 1 tsp. (5 mL) pesto sauce over each tomato half. Sprinkle green onion evenly over tomatoes. Combine remaining pesto sauce with cheese. Top tomatoes with cheese mixture. Grill tomatoes directly on grid or on a grill topper over medium heat on natural gas barbecue until tomatoes are heated through and cheese is melted, about 10 - 15 minutes. Sprinkle with parsley. Serves 6 - 8.

© 2000 ATCO Blue Flame Kitchen. All rights reserved.

Call the ATCO Blue Flame Kitchen home economists, Monday to Friday, 10 a.m. to 4 p.m.

■ Edmonton area 420-1010 ■ Lloydminster toll-free 1-306-825-5010 ■ Other locations in Alberta toll-free 1-877-420-9090

To purchase cookbooks, call the order desk toll-free 1-800-840-3393.

For cooking ideas and great recipes, visit our website at www.atcoblueflamekitchen.com.