

Hoummous Tomatoes



Serves 4 Prep 10 mins

No Cook

Easy

Ingredients

9 small vine tomatoes on the stem
tub of houmous
paprika

To make your own houmous

200g chick peas
60 ml lemon juice
2 tbsp olive oil
1 tbsp tahini
a pinch paprika
salt

1. Wash and dry the tomatoes. Cut off the head, leaving the leaves on for decoration, and use a small egg spoon to take out the inside. Put the empty tomatoes on a plate and fill with houmous. Dust with paprika and put the hats back on.
2. Serve with chicken skewers and pittas.
3. If you wish to make your own houmous, put all the ingredients in a blender and whizz until you obtain a smooth and thick paste.