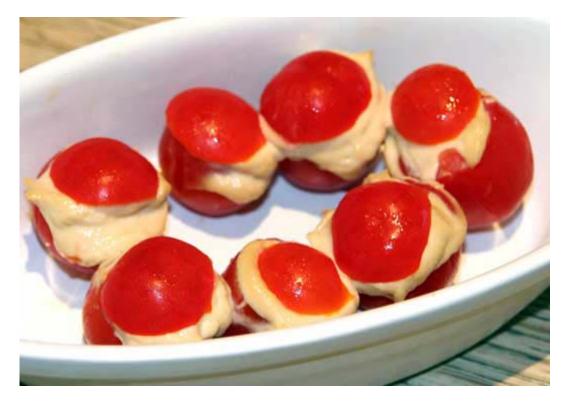
## **Hoummous Tomatoes**



Serves 4 Prep 10 mins

No Cook

**Easy** 

## Ingredients

9 small vine tomatoes on the stem tub of hoummous paprika

## To make your own hoummous

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 hoummous. Dust with paprika and put the hats back on.
- 2. Serve with chicken skewers and pittas.
- 3. If you wish to make your own hoummous, put all the ingredients in a blender and whizz until you obtain a smooth and thick paste.