



Cherry Tomatoes stuffed with Crab Guacamole

Ingredients

24 large cherry tomatoes

1 small avocado

1 tablespoon olive oil

100g crab meat

1 clove garlic

Lemon juice to taste

8 sprigs of coriander, leaves only, half the leaves chopped, the remaining half for garnish

Method

Cut a half centimetre cap off each tomato. Scoop out the seeds and season the insides with salt and pepper.

Mash the avocado with a fork; add the olive oil, crab meat, garlic, chopped coriander and the lemon juice. Season to taste.

Fill each tomato slightly over full, finish with a leaf of coriander and replace the cap.

Serves four to six

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

Only on



visit the websites 2nurfm.com or hotrock.com.au