

Artichoke Pesto Stuffed Tomatoes



6 plum tomatoes (cut in half lengthwise)
1 can artichoke hearts (cut into small pieces)
2 cups basil
1/2 cup parmesan cheese
1 clove garlic, minced
1/2 cup extra virgin olive oil
salt and pepper to taste

In a small bowl combine the basil, parmesan cheese, garlic and salt and pepper. Take an immersion blender or food processor and mix all of the ingredients. After mixed, stream in the olive oil. After the pesto is combined, mix in the chopped artichoke.

Take the tomatoes and spoon out the seeds. Put the tomatoes on 2 skewers and then spoon the pesto into the tomatoes. Grill for about 10 minutes.