

TOMATO BASIL CUPS RECIPE

Cook Time: 30 Minutes

Difficulty: Easy

Ingredients:

- 1 package bacon, cooked and crumbled
- 2 tomatoes, finely chopped
- 1 onion, finely chopped
- 6 oz. shredded swiss cheese
- 1 cup light mayonnaise
- 1 Tablespoon (Tbsp) Cherchies® Basil Pizzazz
- 2 (16 oz. cans) reduced fat refrigerated biscuits
- cooking spray
- mini muffin pans



Preparation

Cook bacon in oven at 400 degrees until bacon is cooked. Drain bacon on a paper towel lined plate and crumble when cooled. Add crumbled bacon to a medium bowl and add the tomatoes, onions, swiss cheese mayonnaise, and Cherchies® Basil Pizzazz. Mix together.

Slightly grease mini muffin tins with cooking spray. Cut each biscuit into fourths (in half and half again) and place in muffin tins. Mold the dough to make little cups in the muffin tins. Place enough tomato mixture into the tins to create a little mound of filling.

Sprinkle tomato cups with a little more Basil Pizzazz. Bake for 10-12 minutes, or until cups are golden brown. Tangy, salty, savory Tomato Basil Cups, the perfect easy appetizer or snack! Enjoy!