

# Antipasti Pasta Salad

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**Ingredients:**

6 tomatoes, ripe but firm  
1 cup fresh or frozen corn kernels (thawed if frozen)  
1 fresh jalapeno pepper, minced  
¼ cup chopped scallions  
¼ cup minced red bell pepper  
3 tbl. fresh basil leaves  
2 tbl. chopped cilantro  
4 oz. Monterey Jack cheese, shredded  
½ tsp. salt  
Freshly ground black pepper  
1 tbl. yellow corn meal  
1 tbl. butter

**Directions:**

Preheat the oven to 400°. Lightly oil a baking sheet, and set it aside.

Slice off the top quarter of each tomato. Set the tops aside. Using a melon baller, scoop the centers out of 3 of the tomatoes, leaving a thin shell, and place the pulp in a mixing bowl. Scoop out and discard the pulp from the remaining 3 tomatoes. Invert the tomato shell onto paper towels to drain.

Add the corn, jalapeno pepper, scallions, bell pepper, basil, cilantro, cheese, salt and black pepper to the tomato pulp. Toss lightly until well mixed, and loosely fill the tomato shells with the mixture.

Sprinkle each tomato with ½ tsp. of the cornmeal, and dot with ½ tsp. of the butter. Arrange the tomatoes on the prepared baking sheet with the tops cut side down, separately.

Bake until the crumbs are golden and the tomatoes are cooked through, 25 minutes. Place the "hats" back on top before serving.

~ Credit: Silver Palate – The New Basics