

## *Pesto Stuffed Tomatoes*

### Ingredients:

4 large ripe tomatoes  
1 cup fresh basil  
1 cup chopped spinach  
1/4 cup chopped parsley or cilantro  
1 clove garlic, chopped  
1/2 cup pine nuts, soaked  
1/2 cup walnuts, soaked  
2 Tablespoons lemon juice  
dash of cold-pressed olive oil and sea salt (optional)

Cut the tops off the tomatoes and carefully scoop out insides into a food processor. Set hollowed out tomatoes on a platter. Add remaining ingredients to food processor and blend until somewhat smooth, adding water as necessary for consistency. Spoon filling into tomatoes and garnish with parsley. Arrange on platter and surround with Sungold (orange) cherry tomatoes and fresh basil for additional garnish.

Serves 4