



Bacon Cheddar-Stuffed Cherry Tomatoes

 Gluten Free

READY IN



10 min.

SERVINGS



24

CALORIES



31 kcal

SIDE DISH

Ingredients

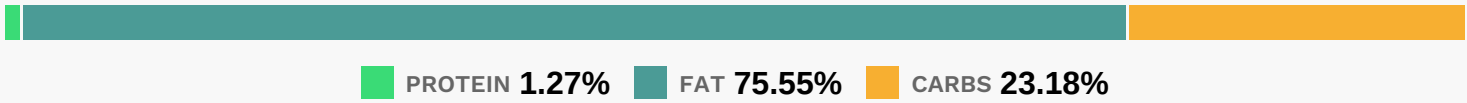
- ☐ 12 cherry tomatoes cut in half crosswise (1 pint)
- ☐ 1 tablespoon chives fresh chopped
- ☐ 8 oz creamy pimiento cheese canned

Equipment

Directions

- ☐
- Gently squeeze tomato halves to remove juice and seeds. Pipe cheese spread on top of each tomato half.
- ☐
- Sprinkle each with chives. Arrange on serving platter.

Nutrition Facts



Properties

Glycemic Index:1.88, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.60956522320276%

Flavonoids

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 30.77kcal (1.54%), Fat: 2.24g (3.45%), Saturated Fat: 0.86g (5.38%), Carbohydrates: 1.55g (0.52%), Net Carbohydrates: 1.49g (0.54%), Sugar: 1.07g (1.19%), Cholesterol: 5.15mg (1.72%), Sodium: 98.87mg (4.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.08g (0.17%), Calcium: 35.41mg (3.54%), Vitamin C: 2.63mg (3.19%), Vitamin A: 132.91IU (2.66%)