

Zucchini Tomato Bites



Ingredients:

5 small Zucchini, cut into $\frac{1}{2}$ slices
4 oz Gorgonzola cheese, crumbled and chilled
1 pint Cherry Tomatoes, thinly sliced
Fresh small Basil leaves
Fresh ground White Pepper
 $5\frac{1}{2}$ oz Parmesan cheese, finely grated

Directions:

Line baking sheet with parchment paper.
Scoop out center of zucchini slice.
Fill each shell with $\frac{1}{2}$ tsp of the Gorgonzola cheese.
Top each slice with 1 tomato slice and 1 basil leaf.
Sprinkle with pepper and Parmesan cheese.
Arrange on baking sheet and bake at 400 degrees 5-7 minutes until cheese melts.
Do not brown.
Makes 50 -60 appetizers.