

BLT Cups

Ingredients

- 1 lb (450 g) Campari tomatoes (10-12)
- 3 slices uncooked bacon
- 1 cup (250 mL) baby arugula
- 1/4 cup (50 mL) mayonnaise
- 2 oz (60 g) cream cheese, softened
- 2 tsp (10 mL) **Chipotle Rub**
- 10-12 seasoned croutons

Directions

1. Slice ¼-in. off of top of tomatoes; carefully scoop out flesh and seeds with large loop of **Core & More**. Place bacon in **Small Ridged Baker**; cover with paper towel. Microwave on HIGH 5 – 7 minutes or until bacon is crisp. Cool completely and cut into 1-in. pieces. Place 2 – 3 baby arugula leaves into each tomato.
2. For filling, process mayonnaise, cream cheese and rub in **Manual Food Processor** until well blended. Transfer mixture to a small resealable plastic bag. Trim corner and pipe filling into tomatoes. Insert one piece of bacon into mayonnaise mixture. Top with one crouton into center of each tomato. Serve immediately.



Yield:

- 10-12 servings