



## Mini BLT Tomato Cups

**Prep: 20 minutes plus standing**

**Cook: 8 minutes • Makes: 24 cups**

- 2 slices thick-cut smoked bacon
- 24 cherry tomatoes
- ¼ (8-ounce) package cream cheese, softened
- 2 tablespoons mayonnaise
- ⅛ teaspoon fresh ground black pepper
- ¼ cup packed baby arugula

**1.** In large skillet, cook bacon over medium heat 8 minutes or until crispy, stirring occasionally. Transfer to paper towel-lined plate; cool. Crumble into bite-size pieces.

**2.** With sharp knife, trim off about ⅛-inch-thick slice from stem end of tomatoes. With ¼ teaspoon measuring spoon, carefully scoop out pulp and seeds from tomatoes making sure bottom and side of tomatoes are intact. Place tomatoes, cut side down, on paper towel-lined cookie sheet; let stand 10 minutes to drain.

**3.** In small bowl, combine cheese, mayonnaise and black pepper until smooth. Transfer to small zip-top plastic bag; snip off bottom corner. Place 1 arugula leaf in each tomato; fill with cheese mixture. Top with bacon pieces.

*Approximate nutritional values per serving (1 cup):  
24 Calories, 2g Fat (1g Saturated), 4mg Cholesterol,  
37mg Sodium, 1g Carbohydrates, 0g Fiber, 1g Protein*