



Grilled Shrimp & Sweet Corn-Stuffed Heirloom Tomatoes

Prep: 15 minutes

Grill: 8 minutes • Serves: 6

- 6 large heirloom tomatoes
- 1 pound **Market 32** cooked 21-25 count peeled and deveined shrimp, thawed if necessary and tails removed
- 2 garlic cloves, minced
- 1 ear fresh sweet corn, husk and silk removed, kernels cut from cob
- ½ cup loosely packed chopped fresh basil plus additional for garnish
- 2 tablespoons **PICS** olive oil
- ½ teaspoon kosher salt
- ½ teaspoon **PICS** fresh ground black pepper

1. Prepare outdoor grill for direct grilling over medium-high heat; line rimmed baking pan with paper towel. With sharp knife, trim off about ¼-inch from stem end of tomatoes; with spoon, carefully scoop out pulp and seeds, making sure bottom and side of tomatoes are intact. Place tomatoes, cut side down, on prepared pan; let stand 10 minutes to drain.

2. In large bowl, toss shrimp, garlic, corn, basil, 1 tablespoon oil, salt and pepper; divide into tomatoes and drizzle with remaining 1 tablespoon oil. Place tomatoes, filled side up, on hot grill rack; cover and cook 8 minutes or until tender and heated through. Serve tomatoes garnished with basil, if desired.

*Approximate nutritional values per serving (1 tomato):
249 Calories, 14g Fat (2g Saturated), 110mg Cholesterol,
506mg Sodium, 19g Carbohydrates, 3g Fiber, 7g Sugars, 14g Protein*