Cheesy Pasta 'n' Tomatoes

1 cup tiny bow tie pasta (uncooked)
4 large fresh tomatoes (about 8 ounces each)
1/4 cup sliced green onion
1 teaspoon garlic powder
1 tablespoon dried, crushed basil
1 tablespoon butter or margarine
3 ounces cream cheese, cut into cubes
1/4 cup shredded mozzarella, cheddar, or swiss cheese
1/4 cup grated Parmesan cheese
1/4 teaspoon pepper
1/3 cup cubed, cooked ham
1/4 cup milk

Cook pasta conventionally according to package instructions. Drain and keep warm.

Cut a thin slice off the stem end of the tomatoes. Hollow out the tomatoes, leaving a 1/4 to 1/2 inch thick shell. Discard seeds.

Chop the tomato insides and tops, set aside.

In a 2 cup measure, combine onion, garlic, basil, and butter or margarine. Cover with vented, clear plastic wrap, cook on high power for 1-2 minutes or until the onion is tender.

Stir together in a bowl, the warm pasta, cream cheese, mozzarella, cheddar, or swiss cheese, Parmesan cheese and pepper. Stir until the cheeses are slightly melted. Stir in the onion mixture, ham, and milk.

Spoon about 1/2 cup of the pasta mixture into each tomato. Spoon the remaining mixture into a 8x8 x2 inch microwave safe dish. Sprinkle with the chopped tomato. Arrange the filled tomatoes in the dish on top of the pasta mixture. Cover with vented clear plastic wrap. Cook on high for 6-8 minutes or until heated through. Let stand covered, for 1 minute.

Makes 4 servings.

Madeline Kovacs
Dairy
Cherokee County
Senior Division