**INGREDIENTS**

**Shells:**
- 12 medium-sized tart shells OR 24 mini-tart shells (this recipe does not work well for a 9” Pie shell)  
  Sweet tart shells work best but can be difficult to find

**Filling:**
- 16 oz can diced tomatoes, drained very well
- 1/2 cup red onion, finely diced
- 5 sprigs fresh basil, diced
  Mix well.

**Topping:**
- 2 cups mayonnaise
- 1/2 cup sour cream
- 1 cup shredded cheddar cheese

**DIRECTIONS**

1. Place 2 tablespoons of tomato filling in each tart shell cover the bottom well.
2. Place 2 tablespoons of the mayonnaise topping and smooth to cover the filling.
3. Bake in a 350° pre-heated oven for approximately 25 minutes until golden brown.