



# Egg Salad-Stuffed Tomatoes

## Ingredients:

A simple egg salad of chopped boiled eggs with a tablespoon of Duke's mayonnaise, half a teaspoon Dijon mustard and salt and pepper to taste.

Egg salad can be flavored with curry powder or fill relish, to taste—optional.

## Directions:

Cut a thin slice from the bottoms of tomatoes to allow them to rest flat. Cut a thin slice from the tops of tomatoes; scoop out pulp, leaving a 1/4-inch shell. Invert onto paper towels to drain.

Fill tomatoes with egg salad, about 1 teaspoon in each.

Top with sprinkle of chopped chives. Refrigerate until ready to serve.