

RECIPE OF THE WEEK

Mashed Egg Salad Stuffed Tomatoes

Ingredients

- 6 hard-boiled eggs peeled
- 1/4 cup Walden Farms Mayo
- 1 green onion thinly sliced
- 1 large celery stalk diced
- 2 teaspoons Dijon mustard
- 1/4 teaspoon kosher salt or to taste
- 1/4 teaspoon ground pepper
- 6 medium tomatoes
- 2 tablespoons minced flat-leaf parsley



Preparation

1. Take a medium bowl and mash the hard-boiled eggs with the back of a fork.
2. Add the Walden Farms mayonnaise green onion, celery, Dijon mustard, pepper, and salt to mashed eggs and stir to combine.
3. Core the tomatoes' inside using a small spoon.
4. Fill the tomatoes with the egg salad mix.
5. Garnish with parsley.
6. Serve and enjoy!

