



READ[®]

BEAN SALAD STUFFED TOMATOES

SERVES: 4 SERVINGS | PREP & COOK TIME: 15
MINUTES

INGREDIENTS

- 1 can (15 ounces) READ 3 or 4 Bean Salad
- 1/4 cup chopped celery
- 1/4 cup chopped red onion
- 3 tablespoons chopped red bell pepper
- 4 large tomatoes (about 1-1/2 pounds)

DRESSING

- 2 tablespoons light mayonnaise
 - 1 tablespoon buttermilk
 - 2 teaspoons chopped fresh chives
 - 2 teaspoons chopped fresh parsley
 - 1 teaspoon finely chopped fresh dill
 - Fresh ground black pepper to taste
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INSTRUCTIONS

1. Drain bean salad, reserving 2 tablespoons liquid. Combine bean salad, celery, onion and bell pepper in large bowl; set aside.

2. To prepare dressing, whisk together reserved liquid, mayonnaise and buttermilk in small bowl until well blended. Stir in chives, parsley and dill; season with black pepper if desired. Set aside.
3. Cut and remove 1/4-inch slice from top of tomatoes. Remove seeds and hollow out tomatoes leaving 1/4-inch shell. Invert onto paper-towel-lined plate to drain completely.
4. Pour dressing over bean salad mixture; toss gently to coat. Store tomato shells and bean salad separately up to 4 hours before serving. When ready to serve, stir bean salad to coat with dressing. Divide bean salad mixture equally between tomato shells.

FIND IT ONLINE:

<http://www.readsalads.com/recipes/bean-salad-stuffed-tomatoes>

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