



Yogurt Dressed Egg Salad in Tasti- Lee Tomato Cups

Yield 4 servings

Ingredients

4 medium sized Fresh Florida Tasti – Lee tomatoes

8 large, whole eggs

1/2 cup celery, diced

1/2 cup Florida bell pepper, diced (any color)

1/4 cup plain low-fat yogurt

1 tablespoon mustard (your favorite kind)

Kosher salt and fresh ground pepper to taste

Preparation

Place the eggs in a single layer in a medium sized stockpot, covered by at least two inches of cold water. Set the burner on high and bring the eggs to a boil. After the water comes to a full boil, turn off heat and remove stockpot from burner. Let eggs sit in the hot water for at least 10 minutes. After 10 minutes, drain the hot water and let cold water run over the eggs in the stockpot for several minutes until chilled completely. Once the eggs have been cooled they can be peeled.

After the eggs have been peeled and are completely shell free, roughly chop them into a medium sized mixing bowl. Add the celery, bell pepper, yogurt and mustard. Stir to combine. Taste and adjust seasoning with kosher salt and fresh ground pepper. Rinse tomatoes under cold running water and pat dry with clean paper towels. Slice off the top of each tomato with a serrated knife. Using a spoon, scoop out 1/3 to 1/2 of the insides of the tomato. Fill the tomatoes back up with the egg salad mixture. Serve chilled.