

# Deviled Tomatoes



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**Yield: 10 pieces**

**Prep Time: 20 minutes**

**Total Time: 20 minutes**

Explore this new edition to deviled eggs that is unique, colourful, and delicious!

### Ingredients:

- 5 Ombra™ brown tomatoes
- 4 hard-boiled eggs
- ½ cup shredded mozzarella cheese
- 2 tbsp light mayo
- 1 tbsp fresh parsley, minced
- 2 tsp Dijon mustard
- Sea salt and ground pepper

### Directions:

1. Stir in the shredded mozzarella, mayo, parsley, and mustard.
2. Cut each tomato in half, length wise. Using a spoon, gently scoop out the seeds from each tomato half.
3. Place a spoonful of the egg mixture into each tomato half. Top the tomatoes off with the remaining egg whites.
4. Serve immediately, or refrigerate to eat the next day!

### Cooking Tips:

Using a grapefruit spoon works great for scooping out the tomato halves.



#### Nutrition Facts:

Serving Size: 10, Servings Per Recipe: 10, Amount Per Serving: Calories 55, Total Fat 2.9g (4% Daily Value), Saturated Fat 0.9g (4% Daily Value), Cholesterol 76mg (25% Daily Value), Sodium 123mg (5% Daily Value), Potassium 201mg (4% Daily Value), Carbohydrate 3.5g (1% Daily Value), Dietary Fiber 0.5g (2% Daily Value), Sugars 1.8g, Protein 3.5g

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