

Our State eats

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Ham Salad-Stuffed Tomatoes

Yield: 4 to 6 servings.

- 3 cups cooked ham, diced**
- 2 tablespoons onion, diced**
- ¼ cup French salad dressing**
- ½ cup mayonnaise**
- 1 tablespoon mustard**
- ½ cup celery, diced**
- 4 to 6 ripe medium tomatoes, cored**
- Salt and pepper to taste**
- Fresh parsley, chopped (for garnish)**

Mix together ham, onion, French dressing, mayonnaise, mustard, and celery.

Place tomatoes on a platter, stem side down. Cut each tomato, not quite through, into six wedges. Lightly sprinkle inside of tomatoes with salt and pepper. Scoop ham salad into the center of each tomato. Garnish with parsley. Refrigerate until ready to serve.



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