

Sea Fare Pacific

Stuffed Cherry Tomatoes with Tuna Salad

Select ripe tomatoes, the riper the better. Cut off the tops with a serrated knife and use the handle-end of a teaspoon to scrape out all the seeds and juice. Salt the cavities and set the tomatoes upside down on a paper towel for 30 minutes. Fill tomatoes with tuna salad and chill at least 15 minutes before serving.

Tuna Salad:

2 tbsp. lemon juice
2 tbsp. Italian dressing
1/2 c. mayonnaise
Worcestershire sauce to taste

Mix with a fork or whisk and toss with:

2 (6 oz.) Sea Fare Pacific tuna pouches
1/3 c. thinly sliced celery
1/4 c. pimiento-stuffed olives, chopped

