



Tomatoes stuffed with rice, chicken and vegetables

Category: Entrées, Chicken, Vegetables, Vinegar

This recipe will give more flavor to your day.



Preparation
time
30 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 4 Rounds red tomatoes
- 2 tbsps Chopped white onion
- 2 tbsps Vinagre de Manzana La Costeña®
- 1 tbsp Mostaza Classic Yellow French's®
- Salt and pepper to taste
- 3 tbsps Olive oil
- 1 tbsp Chopped parsley
- 1/2 cup Steamed rice
- 1 cup Cooked and shredded chicken
- 2 tbsps Ensalada de Verduras La Costeña®



Preparation time

1. Remove top from tomatoes; seed and hollow with a spoon. Chop tomato core. Set aside.
2. Mix onion, Vinagre, Mostaza; season with salt and pepper. Using a fork or balloon whisk, little by little stir olive oil in (do not stop whisking). Add Italian parsley and whisk again.
3. Mix rice, chicken, Ensalada de Verduras and chopped tomatoes. Season with salt and pepper.
4. Season tomatoes with salt and pepper; fill them with above mixture. Serve cold.