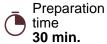


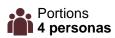
## Tomatoes stuffed with rice, chicken and vegetables

Category: Entrées, Chicken, Vegetables, Vinegar

This recipe will give more flavor to your day.









## **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.