BLOOMING TOMACO WICH CHICKEN SALAD RECIPE

Ingredients

- 2 cups Chicken breasts, cooked
- 1/3 cup Celery, finely chopped
- 1 hard boiled egg, chopped
- 2/3 cup Mayonnaise
- 1 Tablespoon Cherchies® Champagne Mustard
- 1/3 cup sweet pickle relish
- 1/4 tsp pepper, fresh ground
- 1/4 tsp salt
- 1/2 cup chopped grapes (optional)
- 1/4 cup chopped pecans (optional)
- Ripe tomatoes
- Parsley (optional garnish)

Preparation

 I usually cook the chicken and eggs the day before, so Place the cooked chicken in a food processor and pulse until chicken is chopped. (Coarsely hand chopping the chicken will work just as well). Place chicken into a medium bowl. Add the remaining ingredients to the bowl. Stir.



- 2. Carefully cut slits into the tomato (scoring) from top to bottom, making sure not to cut all the way through. Gently pry the tomato open. Season with salt and pepper.
- 3. Add a dollop of chicken salad to the tomato and garnish with parsley. That's it! A delicious mouth watering treat. Enjoy!