

Herbed Chicken Salad Tomato Cups

Ingredients:

- 1 seasoned and cooked chicken breast- chopped
- 3 tablespoons mayonnaise
- 2 tablespoons olive oil
- 1 fresh garlic clove
- 3 dashes of red hot sauce – I used Cholula
- 2 sprigs of fresh dill
- Juice of ½ lemon
- Salt and pepper to taste
- 6-12 compari tomatoes- cut in half, parallel to stem end. Use small measuring spoon or “melon baller” to core the seeds.
- 2 tablespoons chives- minced

Garnish:

- Fresh Chives

Optional:

- Mini cupcake liner

Equipment:

- Food Processor
- Blade attachment
- Rubber spatula
- Small or Medium bowl
- 2 forks

Method:

1. Using the blade attachment, blend all ingredients, EXCEPT chives and tomatoes, in food processor.
2. Place mixture in bowl, fold in about 2 tablespoons of minced chives.
3. Using two forks, stuff tomatoes with chicken salad and garnish with chives.

This dish is gluten free☺