

# Tuna Stuffed Tomatoes - Italian Recipe



**Serves 4    Prep 15 mins**

**No cook**

**Easy**

## **Ingredients**

4 large firm beef tomatoes  
150g canned tuna in oil  
2 hard-boiled eggs  
1 shallot, finely chopped  
4 tbsp mayonnaise  
1tbsp finely chopped fresh parsley  
4 lettuce leaves  
salt and pepper

1. Wash the tomatoes and cut off the stems, to use as lids. Scoop out the core and seeds with a spoon.
2. Salt the insides of the tomatoes and place upside down in a sieve and leave to drain
3. Drain the tuna and flake it with a fork. Peel and chop the eggs. Combine the onion, tuna and egg with the mayonnaise and parsley, then add salt and pepper to taste.
4. Put the filling in the tomatoes, put the tops back on and arrange the filled tomatoes in lettuce leaves and serve.