



Shrimp Salad Stuffed Tomatoes

2 cans **Crown Prince Tiny Shrimp**, drained and rinsed
1 stalk celery, diced
¼ cup minced fresh basil
10 pitted black olives, diced
1 medium shallot, minced
2 tablespoons mayonnaise
1 tablespoon white wine vinegar
black pepper to taste
16 large cherry tomatoes



Combine shrimp, celery, basil, olives, shallot, mayonnaise, vinegar and pepper in a medium bowl. Set aside.

Carefully hollow out the inside of each tomato using a melon baller or small spoon. Fill each tomato with the shrimp mixture.

Serving Suggestion: Shrimp Salad can also be served on top of crackers.

Servings: 8

Per Serving: 60 Calories (19 calories from fat), 2g Fat, 7g Protein, 3g Carbohydrate, 73mg Cholesterol, 261mg Sodium