

RECIPE | TOMATOES

STUFFED EASTER EGGS



SANGRIA
TOMATO MEDLEY
SANGRIA DE TOMATES
PURE-FLAVOR.COM
BIRMINGHAM, ON TNSH 3X4

SEE A
RECIPE
FOR
COCKTAILS
AND
DRINKS
ON
PAGE 10

pure
flavor



PURE-FLAVOR.COM

STUFFED EASTER EGGS



15 min

15 min PREP. | **0 min** COOKING



12



easy

INGREDIENTS

For the stuffed egg:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 12** hard-boiled eggs, peeled
- ½ cup** mayonnaise
- 4 tbsp** dill pickles, finely chopped
- 1 tsp** mustard
- Salt and pepper, to taste

For the stuffed egg dye:

- 1 cup** water
- 1 tsp** white vinegar
- Food coloring of choice

DIRECTIONS

- 1 Slice eggs in half lengthwise, scoop out egg yolks and place in a small bowl.
- 2 Add mayonnaise and mustard to the bowl with yolks and combine until the mixture is smooth.
- 3 Stir in pickles and then season with salt and pepper. Set aside.
- 4 Stir food coloring and vinegar into cups of water.
- 5 Gently place eggs into the colored water and let them soak for at least 10 minutes or until desired shade is achieved.
- 6 Using a spoon, gently remove the colored eggs and place them on a stack of paper towels to dry.
- 7 Place the egg yolk mixture in a piping bag then add it back into the colored eggs.
- 8 Slice sweet bite-sized tomatoes in half and place 2 slices on each top.

Pro Tip: Use a resealable food bag and cut the tip for a DIY piping bag.