



THE BLUSHING BLOOM SALAD

A Garden-Filled Tomato Stuffed with Cream, Whimsy & a Hint of Scandal

Source: The Gilded Table – April Edition

Yield: Serves 6 | Prep Time: 20 min | Chill: Several hours or overnight

Recipe Description

Bright peas, creamy cheddar, and eggs mingle in a savory mayo dressing, then are nestled inside blossom-cut tomatoes atop fresh greens. A dish made for garden parties and flirtation. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

Ingredients

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 - 2 cups frozen peas
 - 1 cup cubed cheddar cheese
 - 2 hard-boiled eggs, chopped
 - ¼ cup celery, chopped
 - 2 Tbsp. green onion, chopped
 - ⅓ cup mayonnaise or salad dressing
 - ½ tsp salt
 - ¼ tsp hot pepper sauce
 - 1 tsp dried thyme
 - ½ tsp black pepper
 - 6 medium tomatoes
 - Lettuce leaves, your preference



Directions

1. Cook frozen peas according to package directions; drain thoroughly and set aside to cool.
2. In a large bowl, combine cheese cubes, chopped eggs, celery, green onions, and cooled peas.
3. In a separate bowl, whisk together mayonnaise or salad dressing, salt, thyme, hot pepper sauce, and black pepper.
4. Pour dressing over the pea mixture and toss gently to coat. Cover and refrigerate for several hours or overnight.
5. When ready to serve, stir the mixture well. Cut each tomato into 8 wedges, cutting to but not through the base.
6. Arrange tomatoes on top of lettuce leaves on individual plates, gently opening them like a blossom.
7. Spoon the chilled pea mixture into each tomato and garnish as desired.

Notes

“She brought the salad to the party — and left with half the hearts. Peas, please... and make it scandalous.” — Life In Bianca’s Kitchen