

Deviled Tomatoes

Prep time:

30 minutes

Yields:

8 people

Ingredients:

15- to 16-ounce can chickpeas, drained and rinsed

- 1/3 cup vegan mayonnaise
- 2 tablespoons nutritional yeast
- 1 tablespoon lemon juice
- 2 teaspoons dijon mustard, or more, to taste
- Salt and pepper to taste
- 2 tablespoons finely chopped chives or scallion
- 8 to 10 ripe Roma tomatoes or other small tomatoes
- Paprika for topping
- Shredded romaine lettuce or baby greens, optional

Directions:

Combine the chickpeas, mayonnaise, nutritional yeast, lemon juice, mustard, salt and pepper in a food processor fitted with the metal blade. Pulse on and off until the mixture is nicely melded, but don't puree—leave a little texture.

1. Add the chives or scallion through the feed tube and pulse on and off a few times to whirl in.
2. Cut the tomatoes in half and scoop out the seedy center with a spoon.
3. Stuff the tomatoes generously with the chickpea mixture. Sprinkle with paprika. Arrange on a platter atop a bed of lettuce or baby greens.