

## **Tomato Cups with Tuna**

Ungredients:	
Tomato	12 medium
Celery, cubed	<sup>1</sup> / <sub>2</sub> cup
Sweet corn	<sup>1</sup> / <sub>2</sub> cup
Canned tuna in spring water	2 cans
Raisins	4 tablespoons
Plain low-fat yoghurt	<sup>1</sup> / <sub>2</sub> cup
Honey	1/2 teaspoon
(Remark: 1 cup ≈ 240 ml)	





## Seasoning:

Salt	1/8 teaspoon
Ground pepper	Small amount

## **Method:**

- 1. Drain tuna.
- 2. Wash and dice celery.
- 3. Add honey into yoghurt as salad dressing.
- 4. Wash tomatoes. Make into cups by cutting off topping sides and scooping seeds out.
- 5. Mix tuna, celery, sweet corn and raisins with salad dressing and seasoning. Set aside.
- 6. Put mixture into tomato cups and refrigerate before serving.



- 1. The fat content of tuna fish in spring water is only one-third of that of tuna fish canned in oil.
- 2. Using yoghurt instead of mayonnaise can increase calcium intake and lower the fat content of this recipe. You may also omit honey as raisins naturally give rich taste of sweetness.