

## Crab Salad-Stuffed Tomatoes

Makes 2 servings  
POINTS® value: 6

### Ingredients:

1/3 cup orzo

◆ **2 large tomatoes**

◆ **1 cup crabmeat, picked over**

◆ **1/3 cup chopped black or green olives**

2 tablespoons crumbled reduced-fat feta cheese

2 tablespoons chopped fresh dill

2 teaspoons balsamic vinegar

1/8 teaspoon salt

1/8 teaspoon black pepper

1. Cook the orzo according to the package directions, omitting the salt if desired. Drain, then rinse under cold water. Drain again.

2. Cut a thin slice off the tops of the tomatoes; reserve the tops. With a spoon, carefully scoop out the seeds and pulp; discard.

3. Gently toss together the remaining ingredients in a medium bowl. Spoon the crabmeat mixture evenly into the tomato shells and cover with the reserved tomato tops

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