

# Low-Point Macaroni Stuffed Tomato

## Ingredients:

- 2 large tomatoes
- 2 oz. cooked ham, diced
- 1/2 cup uncooked elbow macaroni
- 3 Tbs fat-free mayonnaise
- 3 Tbs fat-free sour cream or Lite sour cream
- 1/4 cup four-cheese blend shredded cheese
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 1/4 tsp. dill weed

In a small saucepan, boil the elbow macaroni until done. Drain and rinse with cool water. Cut the tops off of the tomatoes and scoop out insides with a spoon. Turn tomatoes over onto a paper towel and let the juice drain out. Set aside. In a medium bowl, combine ham, mayo, sour cream, onion powder, garlic powder, dill weed, and cheese. Stir in macaroni and combine well. Spoon a (generous) 1/2-cup portion mixture into each tomato, filling it to the top. Sprinkle with a little pepper and serve.

Total servings - 2

Serving size - 1

Points per serving - 4.8

The last time I made this, I was able to spoon mixture into 3 medium tomatoes as opposed to 2 large. If you decide to do that, the points per each tomato is 3.2.

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))