

RECIPE | TOMATOES

FRESH COCKTAIL TOMATO SAUCE



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INGREDIENTS

2 pints Pure Flavor® Luna Sweets Cocktail Tomatoes
2 whole, peeled garlic cloves, lightly smashed
¼ cup roughly chopped fresh herbs (any combination of chives, parsley or basil)
½ - ¾ cup extra-virgin olive oil (or to taste)
Freshly squeezed lemon juice, to taste
Salt and freshly ground pepper, to taste
Pinch of ground coriander (optional)

DIRECTIONS

1. Roughly chop the tomatoes. Mix with the rest of the ingredients in a large bowl, cover, and leave to sit at room temperature for 1 to 2 hours; or you can mix the ingredients in a saucepan and simmer the sauce very slowly over low heat for 30 minutes.
2. Taste and adjust the seasoning, remove the cloves of garlic, and serve warm or at room temperature, over fish, pasta, polenta, chicken, meat or toasted bread.



TOTAL TIME

40 minutes

PREP TIME

10 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy