



TOTAL TIME

45-55 minutes

PREP TIME

10 minutes

COOK TIME

35-40 minutes

SERVES

2

COOKING LEVEL

Easy

RECIPE | TOMATOES



COCKTAIL TOMATO JAM-PROSCUITTO GRILLED CHEESE

INGREDIENTS

- 1 pint Pure Flavor® Luna Sweets Cocktail Tomatoes, finely diced
- ¼ cup red onion, diced
- 1 garlic clove, minced
- 1 tbsp. red wine vinegar
- 2 tsp. honey
- 8 piece whole-grain bread or your favorite bread
- 2 cups shredded white cheddar, gruyere and your other favorite cheese, divided
- 4 slices of thinly sliced prosciutto
- 4 tbsp. butter, softened and divided

DIRECTIONS

1. Heat oven to 350°F. In a small pot over medium heat, cook tomato, onion and garlic until tomatoes break down and resembles jam, 15-20 minutes.
2. Add vinegar and honey; cook until jam thickens, 15 minutes. Add a tbsp. of water if jam get to dry. Season with salt and black pepper; remove from heat. At this point it can be pureed in blender or with an immersion blender for a smoother jam.
3. On a cookie sheet, arrange bread in a single layer. Top each slice with ¼ cup cheese and 1 slice of prosciutto; bake until cheese melts, 3-5 minutes.
4. Divide tomato jam among 4 sandwich halves; top with another ¼ cup of cheese remaining sandwich halves. Spread each half with butter.
5. In a medium skillet over medium heat, cook one sandwich, flipping once, 3-5 minutes per side or until golden. Repeat with remaining sandwiches.



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