



**TOTAL TIME**

8-10 minutes

**PREP TIME**

5 minutes

**COOK TIME**

3-5 minutes

**SERVES**

5-6

**COOKING LEVEL**

Easy

RECIPE | TOMATOES



# SKILLET CHARRED AZUCA TOMATOES WITH BASIL

## INGREDIENTS

- 1.5 pints Pure Flavor® Azuca Cherry Tomatoes
- 1 tbsp. extra-virgin olive oil
- 1/8 cup small basil leaves or chopped or chiffonade of basil

## DIRECTIONS

1. Heat a 12-inch cast-iron skillet over high heat until smoking, 5 minutes. Add the olive oil, and tomatoes and cook until the tomatoes are lightly charred and about to burst, approximately 3-5 minutes.
2. Remove from the heat, stir in the basil. Season with salt and pepper and serve immediately, as a topping for chicken, meat, fish, toasted bread or pasta.



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