

RECIPE | TOMATOES



SLOW ROASTED SANGRIA MEDLEY WITH GARLIC & HERBS



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INGREDIENTS

- 2-3 pints Pure Flavor® Sangria medley Tomatoes
- ½ head of garlic
- 3 sprigs of fresh rosemary
- 3 sprigs of fresh thyme
- 1/3 – ½ cup extra-virgin olive oil
- ½ tsp. salt

DIRECTIONS

1. Preheat oven to 350°. Toss tomatoes, garlic, herbs, oil and salt in a shallow baking dish.
2. Turn garlic cut side down, then roast, tossing tomatoes 2 or 3 times, until golden and very soft, 40-50 minutes. Cool slightly and served as a side dish or over white fish, meat, a crusty baguette, pasta or polenta.



TOTAL TIME

50-60 minutes

PREP TIME

10 minutes

COOK TIME

40-50 minutes

SERVES

4

COOKING LEVEL

Easy