



TOTAL TIME

Up to 1 hour, 25 minutes

PREP TIME

10 minutes

COOK TIME

60-75 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES



SANGRIA MEDLEY & ROASTED BEET SALAD

INGREDIENTS

1 pints Pure Flavor® Sangria Tomatoes, larger tomatoes halved
½ pound fresh medium beets, red, gold or chiogga
1/3 cup crumbled feta or shaved ricotta salata
1/8 cup fresh cilantro leaves
¼ cup extra virgin olive oil
¼ Kalamata olives sliced vertically in quarters
Salt and pepper

DIRECTIONS

1. Heat oven to 400°F. Enclose beets in a foil packet and roast until tender, 60 -75 minutes. Cool and removed skins and slice in ¼ inch pieces.
2. Arrange tomatoes and beets on a platter and top with cheese, olives, cilantro, drizzle with olive oil, season with salt and pepper.



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