

RECIPE | TOMATOES



ROASTED SANGRIA MEDLEY & FETA CROSTINI



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INGREDIENTS

2 pints Pure Flavor® Sangria Medley
Tomatoes
1 tbsp. fresh chopped oregano
5 tbsp. extra-virgin olive oil divided,
plus more for serving
6 oz. of crumbled feta cheese
2 oz. cream cheese at room
temperature
1 small garlic clove, grated

1 tbsp. toasted pine nuts
Salt and freshly ground pepper,
to taste
Reduced balsamic vinegar
(optional)
8 slices bread (large) cut into 3/8
inch slices, or 16 slices sliced
thinner, toasted
Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 300°. On a rimmed baking sheet, drizzle 3 tbsp. of olive oil over tomatoes and season with oregano and salt and pepper. Bake until they are very soft and skins begin to burst, about 1 hour.
2. Combine feta, cream cheese, 3 tbsp. of olive oil and grated garlic clove with a 1/8 tsp. black pepper in bowl of food processor, mix until smooth. Divide cheese mixture among the crostini and top with roasted tomatoes. As feta can be salty, you can adjust the flavor with a drizzle with reduced balsamic vinegar and salt and pepper. Top with toasted pine nuts divided among crostini.
3. For reduced balsamic, put one cup of balsamic vinegar in a small sauce pan and cook over medium/medium low heat until it reduces and becomes syrupy. Allow to cool, reserve any extra for another use.



TOTAL TIME

17 minutes

PREP TIME

5 minutes

COOK TIME

12 minutes

SERVES

6

COOKING LEVEL

Easy