

# CRAFT HOUSE®

COLLECTION

GROWN FOR THE CHEF IN YOU!

## MINI SAN MARZANO TOMATOES

EXPERIENCE THE HERITAGE AND RICHNESS OF THE MINI SAN MARZANO TOMATO.



SWEETNESS: ●●●●○

### PREPARATION TIPS

- Keep whole for a juicy pop or slice lengthwise for a sweet caramelized flavor
- Coat evenly in olive oil or a balsamic reduction
- Season with salt
- Add smoked paprika to enhance that unique, grilled flavor

### GRILLING TRICKS

- High, direct heat; Increases charring and smoky flavor
- Cook in cast iron pan or on non-stick grill pan
- If using wooden skewers, make sure to soak in water for 10 minutes first

### PRO TIP

For a more complex flavor profile, marinate your Mini San Marzano tomatoes before grilling!

1. 1/4 cup olive oil
2. 3 Tbsp balsamic vinegar
3. 3 cloves garlic, finely chopped and made into garlic paste
4. 1 Tbsp finely chopped fresh thyme leaves
5. 1 Tsp Smoked Paprika

Mix together and fully submerge the tomatoes in your marinade for 30-60 mins.

### GOES WELL WITH...

Onions, Smoked Paprika, Thyme, Salmon, Pasta, Goat Cheese

### SERVING SUGGESTION

On sliced baguette with fresh mozzarella and basil, or on a juicy hamburger.



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