

RECIPE | TOMATOES

BAKED BASIL TOMATOES



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INGREDIENTS

2-3 Pure Flavor® Beefsteak tomatoes sliced
or Pure Flavor Roma tomatoes
2 tsp. balsamic vinegar (preferably aged)
2 tsp. olive oil
Salt and ground black pepper
Puff pastry, thawed

DIRECTIONS

1. Arrange sliced tomatoes on oil baking sheet. Add salt, pepper and balsamic vinegar.
2. Bake at 450°F for about 10 minutes.
3. Serve over fresh bread or add to puff pastry.

For puff pastry, thaw sheets of pastry, roll out to make flat. Cut each into 6 equal pieces. Add the baked tomatoes overlapping slightly and brush edges lightly with olive oil. Bake at 450° for 10-15 minutes.

Option: Add your favorite herbs, basil, thyme, oregano or chives before baking tomatoes or add when baking the puff pastry.



TOTAL TIME

23 minutes

PREP TIME

8 minutes

COOK TIME

15 minutes

SERVES

4-6

COOKING LEVEL

Easy