

**TOTAL TIME**

23 minutes

PREP TIME

8 minutes

COOK TIME

15 minutes

SERVES

4-6

COOKING LEVEL

Easy

RECIPE | TOMATOES

BAKED BASIL TOMATOES

INGREDIENTS

2-3 Pure Flavor® Red 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)

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

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

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