

RECIPE | TOMATOES

BAKED FALAFEL WITH ORGANIC TOMATO SAUCE



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in

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INGREDIENTS

- 4 Pure Flavor® Organic Roma Tomatoes, diced
- 1 Pure Flavor® Yellow Sweet Bell Pepper, chopped
- 1 falafel mix pack, prepared, and balled
- 1 bunch baby spinach
- 1 cup vegetable stock
- ¾ cup dried apricots, chopped
- 1 onion, finely chopped
- 3 tbsp tahini
- 1 tbsp olive oil
- 1 tbsp harissa paste

DIRECTIONS

- 1 Preheat oven to 350°F. In a cast iron pan, heat oil, cook onions and peppers. Add harissa, apricots, tomatoes, and stock.
- 2 Add falafels to tomato sauce and bake until warmed. Remove from oven, add spinach, and return to oven for 3 minutes.
- 3 Drizzle with tahini and enjoy!



45 min

15 min
PREP.

30 min
COOKING



4



easy