



RECIPE | TOMATOES

# BAKED FETA & TIKI TOMATO™



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# BAKED FETA & TIKI TOMATO™



**30 min**

**5 min**  
PREP.

**25 min**  
COOKING



**6**



**easy**

## INGREDIENTS

- 2 dry pints** Pure Flavor® Tiki Tomatoes™
- 1 lb** feta cheese
- ¼ cup** olive oil
- 2 tbsp** capers
- 1 tsp** dried oregano
- ¼ tsp** red pepper flakes
- Salt & pepper to taste

## DIRECTIONS

- 1** Preheat oven to 400 °F.
- 2** Place the feta cheese in the center of a round cast iron skillet and arrange the tomatoes & capers around the cheese.
- 3** Drizzle olive oil over top and season with red pepper flakes, oregano, and salt & pepper, to taste.
- 4** Bake on the center rack for 20 minutes.
- 5** Turn the broiler on high and transfer the skillet to the top rack. Broil until the feta turns golden brown and the tomatoes burst. About 3-5 minutes.
- 6** Serve warm with your favorite crusty bread.