



RECIPE | TOMATOES

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.

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