



RECIPE | TOMATOES

BE MY VALENTINE ANTIPASTO SKEWERS



25 min

15 min
PREP.

10 min
COOKING



8

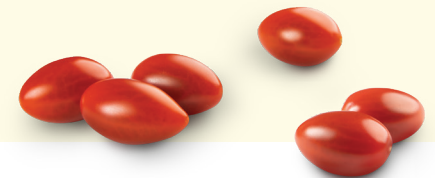


easy

INGREDIENTS

Recipe created by Laura Ashley Johnson

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 1** ready-to-cook garlic-butter flatbread or focaccia
- 16** skewers
- 16** slices salami
- 16** large green olives, pitted
- 16** marinated mini mozzarella balls
- 8** fresh basil leaves
- 16** Kalamata olives, pitted
- 16** slices regular or turkey pepperoni



DIRECTIONS

- 1 Warm the bread in the oven per package directions until toasted.
- 2 Arrange the tomatoes in pairs that roughly have the same size. At a 45° angle, diagonally cut 1/3 of the tomato away.
- 3 Place the two paired cut areas together in a heart shape.
- 4 Assemble the skewers in this order: folded salami, green olive, marinated mozzarella ball, tomato heart, 1/2 basil leaf, Kalamata olive and pepperoni slice.
- 5 Slice the bread in triangles. On a serving tray, arrange the pizza skewers and bread in an alternating pattern. Enjoy!

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