

RECIPE | TOMATOES

CLOUD 9[®] TOMATO DIP



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Recipe created by Tanya Anurag



15 min

5 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

- 2 dry pints** Pure Flavor[®] Cloud 9[®] Bite-Sized Fruity Tomatoes, halved
- 2** dried chili peppers, whole
- 1 tbsp** olive oil
- ½ tbsp** sugar
- ½ tsp** fenugreek seeds
- ½ tsp** cumin seeds
- ½ tsp** mustard seeds

- ½ tsp** fennel seeds
- ½ tsp** nigella seeds
- ½ tsp** turmeric powder
- ½ tsp** cayenne pepper
- Salt, to taste
- Fresh basil, thinly sliced for garnish
- Loaf of bread, toasted & buttered for serving

DIRECTIONS

- 1** Heat the oil in a pan over low heat and add the spices in the following order: fenugreek seeds, cumin seeds, mustard seeds, fennel seeds, nigella seeds, and chilis.
- 2** Once the fennel seeds turn golden brown, add the tomatoes. Toss well to coat the tomatoes with oil. Add turmeric, cayenne pepper, and salt. Mix and cover to cook for 2-3 minutes.
- 3** Uncover and gently press the tomatoes with the back of the spatula. The tomatoes should start to burst. Add sugar and stir well. Cook uncovered for 2 more minutes.
- 4** Let the dip cool slightly, top with basil slices, and serve it warm with your choice of bread.