



RECIPE | TOMATOES

CLOUD 9[®] TOMATO DIP



5 min
PREP.

10 min
COOKING



4



easy

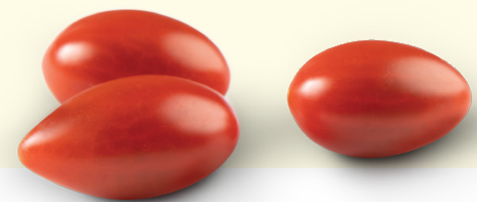
15 min

INGREDIENTS

Recipe by *Tanya Anurag*

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

- 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.
- 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.
- 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.
- Let the dip cool slightly, top with basil slices, and serve it warm with your choice of bread.

PURE-FLAVOR.COM

