

RECIPE | TOMATOES

EPIC TOMATO SANDWICH



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EPIC TOMATO SANDWICH

Recipe created by *Tanya Anurag*



15 min

10 min
PREP.

5 min
COOKING



1



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 2** Pure Flavor® Mini Cucumbers, sliced
- 8 oz** cream cheese, room temperature
- 1 cup** red cabbage, shredded
- 2** slices bread
- 3** rainbow carrots, sliced in matchsticks
- 1 tbsp** olive oil

- 2 tsp + 1 tsp** dried basil
- ½ tsp + ¼ tsp** black pepper
- ½ tsp + ¼ tsp** onion powder
- Beetroot greens, to taste
- Salt & pepper, to taste

DIRECTIONS

- 1** In a pan over medium-high heat, heat olive oil. Place tomatoes in a small bowl, add ½ tsp black pepper, ½ tsp onion powder and 2 tsp basil. Toss well. Add tomato mixture to the hot pan and sauté for 2-5 minutes, tossing frequently, until the tomatoes are just soft. Transfer to a plate and let them cool.
- 2** Put the cream cheese in a bowl and stir to soften. Add the remaining pepper, onion powder and basil. Mix well. Spread a generous amount on both slices of bread. Start layering vegetables on one slice of bread and top with the other.