



RECIPE | TOMATOES

EPIC TOMATO SANDWICH


15 min

10 min
PREP.
5 min
COOKING


1


easy

INGREDIENTS

Recipe created by Tanya Anurag

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.

