

RECIPE | TOMATOES



GREEN GRILLED TOMATOES

A top-down view of a black cast-iron skillet containing two large, round, green grilled tomatoes. The tomatoes are charred on top and surrounded by a fresh salad of green onions, jalapeños, cilantro, and almonds. A dollop of white cheese sauce is in the center. The skillet sits on a wooden surface with fresh green tomatoes and bread in the background.

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GREEN GRILLED TOMATOES

INGREDIENTS

For the tomatoes:

- 3** Pure Flavor® Green Beefsteak Tomatoes, sliced
- 1** bunch scallions, thinly sliced
- 1** slice country-style bread, torn into pieces
- 1** jalapeno, thinly sliced
- 8 oz** mozzarella, torn into pieces
- 1 cup** cilantro

- ½ cup** unsalted roasted almonds, roughly chopped
- 8 tbsp** olive oil, divided
- 1 tbsp** red wine vinegar
- Salt and pepper, to taste

For the green juice:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, roughly chopped



- ½** romaine heart, roughly chopped
- 1 cup** kale leaves, torn
- ¾ cup** cilantro leaves
- ¼ cup** water
- 1 tbsp** fresh lime juice
- Salt, to taste

DIRECTIONS

- To make the green juice, blend romaine, cucumbers, kale, cilantro, and water in a blender until smooth. Stir in lime juice and season with salt.
- Preheat the grill to medium heat. Toss bread with 2 tablespoons of oil on a rimmed baking sheet and season with salt. Grill bread, flipping halfway through, until golden brown and crisp.
- Brush tomatoes on both sides with 1 tablespoon oil and grill until softened and lightly charred, about 4 minutes per side.
- Transfer tomatoes to serving plate and drizzle with vinegar, 1/3 cup green juice, and 1 tablespoon oil. Season with salt and pepper.
- Toss scallions, almonds, bread, 2 tablespoons green juice, and 3 tablespoons oil in a medium bowl: season with salt and pepper. Add cilantro and toss again.
- Place jalapenos on the tomatoes and scatter scallion mixture evenly over top. Top with mozzarella, drizzle with remaining oil and sprinkle with sea salt



25 min

10 min | **15 min**
PREP. | COOKING



4



medium