

RECIPE | TOMATOES



# GRILLED CHEESE WITH TIKI TOMATOES™



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**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 2 dry pints** Pure Flavor® Tiki Tomatoes™
- 8** basil leaves
- 8** pieces of bread
- 2 cups** mozzarella cheese, shredded
- ¼ cup** mayonnaise
- Butter, for frying
- Salt, to taste

## DIRECTIONS

- 1** Preheat the oven to 400°F.
- 2** Line a baking sheet with parchment paper and place the tomatoes on the sheet. Roast for 15 minutes until the tomatoes are starting to burst.
- 3** Place the tomatoes in a bowl and carefully mash with a potato masher to extract the juice. Strain the tomatoes completely and reserve the juice in a small bowl. Reserve the strained tomatoes and sprinkle them with kosher salt.
- 4** Mix 1 tablespoon of the tomato juice into the mayonnaise until it has the consistency of a sauce.
- 5** Spread each slice of bread with tomato mayo. Top with ¼ of the strained tomatoes, shredded mozzarella, and 2 basil leaves. Sprinkle with salt to taste and top with another slice of bread.
- 6** Heat a grill pan to medium-high and brush it with butter. Cook the sandwiches until toasty and the cheese is melted, about 2 minutes per side. Serve immediately.