



RECIPE | TOMATOES

HOLIDAY FOCACCIA BREAD

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Recipe created by *Laura Ashley Johnson*



4 hrs 20 min

4 hrs | **20 min**
PREP. | COOKING



12



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 1 pkg** frozen dinner roll dough
- 1 cup** Parmesan cheese, shredded
- 1 cup** fresh basil leaves
- ¼ cup** olive oil, divided
- 2 tsp** Italian seasoning
- 2 tsp** dried minced garlic
- 2 tsp** flaky salt

DIRECTIONS

- 1** Disperse dinner rolls evenly in a pan and coat with 2 tablespoons of olive oil. Cover and set aside for 4 hours to allow the dough to rise.
- 2** Preheat oven to 350°F. Uncover the rolls and drizzle the remaining olive oil on top.
- 3** Press the dough to create indentations with your fingers.
- 4** Sprinkle dough evenly with Italian seasoning, garlic & salt.
- 5** Place tomatoes in groups of three, skin side down, throughout the pan.
- 6** Bake for 20 minutes until golden brown.
- 7** Sprinkle with Parmesan cheese and add basil leaves around the tomatoes to form the shape of a holly. Slice and serve.