



RECIPE | TOMATOES

HOLIDAY FOCACCIA BREAD



4 hrs
PREP.



12



Easy

4 hrs 20 min

20 min
COOKING

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.

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