



RECIPE | TOMATOES

MARINATED TOMATOES



10 min

10 min
PREP.



4



easy

INGREDIENTS

2 Pure Flavor® Red Beefsteak Tomatoes, cubed
1 loaf Italian bread, sliced
10 oz mozzarella cheese, cubed
½ cup extra virgin olive oil
½ medium red onion, chopped
2 tbsp balsamic vinegar

1 tbsp honey
1 tbsp parsley, minced
1 tbsp basil, minced
1 large garlic clove, finely minced
Salt & pepper, to taste



DIRECTIONS

- 1 Add tomatoes to a bowl along with chopped onion and garlic.
- 2 Combine oil, balsamic vinegar, honey, parsley, basil, salt, and pepper. Mix thoroughly and pour over the tomatoes.
- 3 Cover and marinate for 1 hour at room temperature or up to 6 hours longer if kept in the refrigerator. Bring chilled tomatoes to room temperature before serving. Garnish generously with mozzarella and additional chopped fresh herbs as desired.
- 4 Serve marinated tomatoes with fresh Italian bread.