

RECIPE | TOMATOES



MINI TACO TOMATO SALAD

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INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, thinly diced
- 12 2-inch** round wonton wrappers
- ½ cup** romaine lettuce, thinly sliced
- ¼ cup** cheddar cheese, shredded
- 2 tbsp** sour cream, for garnish
- 2 tbsp** cilantro, chopped for garnish

DIRECTIONS

- 1** Preheat oven to 350°F.
- 2** Lightly oil a 12-cup muffin tin or coat it with nonstick spray.
- 3** Fit a wonton wrapper into each of the 12 muffin tins, pressing carefully to make sure there is an opening in the center. Place into oven and bake for 8-10 minutes or until golden brown.
- 4** Fill each wonton cup with lettuce, tomato, peppers, and cheese.
- 5** Garnish with sour cream and cilantro. Serve immediately and enjoy.



25 min

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



4



medium