

RECIPE | TOMATOES

OPEN FACED TOMATO SANDWICH



Follow us



pure-flavor.com

pure
flavor®

OPEN FACED TOMATO SANDWICH

INGREDIENTS

- 3 Pure Flavor® Beefsteak tomatoes, sliced
- 2 tbsp. olive oil
- 1 clove garlic, cut in half
- 1 tbsp. finely minced fresh basil
- 6 - 8 – 1/2 inch slices crusty bread
- Salt (optional)
- Ground black pepper

DIRECTIONS

1. Heat oil over medium heat in small skillet, add minced basil and stir well.
2. Remove from heat and cool.
3. Lightly toast slices of bread.
4. Rub garlic clove over toasted bread and brush lightly with flavored, cooled oil.
5. Place oil side up and layer with fresh basil leaves (about 2 or 3 per piece of toast).
6. Arrange sliced tomatoes and over basil leaves. Sprinkle with optional salt and pepper to taste, serve immediately.

Optional: Slice a Pure Flavor Seedless Cucumber and add to the top of the sandwich for extra added flavor.



TOTAL TIME

18 minutes

PREP TIME

8 minutes

COOK TIME

10 minutes

SERVES

2-4

COOKING LEVEL

Easy