

RECIPE | TOMATOES

# OPEN-FACED VEGGIE TOAST



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## INGREDIENTS

3 Pure Flavor® Tomatoes-On-The -Vine, sliced  
1 red Pure Flavor® Sweet Bell Pepper, diced  
1 orange Pure Flavor® Sweet Bell Pepper, diced  
1 yellow Pure Flavor® Sweet Bell Pepper, diced  
4 slices Italian bread, toasted  
¼ cup mayonnaise  
¼ cup olive oil  
¼ cup balsamic vinegar  
1 tbsp parsley, chopped  
1 tbsp parmesan, grated  
1 tsp oregano  
Black pepper to taste

## DIRECTIONS

- 1 Preheat oven to broil on high.
- 2 In a small baking dish, mix olive oil and balsamic vinegar. Place tomato slices face down and marinate about 5 minutes on each side.
- 3 In a medium bowl, mix mayo, parsley, oregano, dash of pepper and parmesan.
- 4 Spread the mixture evenly over each slice of bread and top with 2 slices of tomato and peppers.
- 5 Broil until golden brown and cheese is melted. Serve hot and garnish with extra parsley and parmesan!



**17 min**

**15 min** | **2 min**  
PREP. | COOKING



**4**



**easy**