



RECIPE | TOMATOES

OPEN-FACED VEGGIE TOAST



15 min
PREP.



4



easy

17 min

2 min
COOKING

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!

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