

RECIPE | TOMATOES

ORIANA® HARVEST SKILLET



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ORIANA® HARVEST SKILLET



INGREDIENTS

- 2 dry pints** Pure Flavor® Oriana® Orange Grape Tomatoes
- 3 ct** Pure Flavor® Sweet Bell Peppers
- 4** slices bacon
- 1** yellow onion, diced
- 1** jicama, diced
- ½ cup** diced pecans
- 3 tbsp** balsamic vinegar
- 2 tbsp** dried cranberries
- Salt, to taste
- Fresh thyme, for garnish

DIRECTIONS

- 1** Heat a large skillet to medium-high heat. Add bacon and cook for 5 minutes on each side until crispy. Set aside and crumble. Leave 2 tablespoons of bacon fat in the skillet.
- 2** Add onion, peppers, and jicama to skillet and cook for 5 minutes.
- 3** Add in tomatoes, cranberries, balsamic vinegar, and salt to taste. Cook for another 3 minutes.
- 4** Remove from heat, mix in pecans, and crumbled bacon. Garnish with thyme.



30 min

10 min | **20 min**
PREP. | COOKING



6



easy