



RECIPE | TOMATOES

ORIANA® HARVEST SKILLET



30 min

10 min
PREP.

20 min
COOKING



6



Easy

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.

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