

RECIPE | TOMATOES

# PESTO FLATBREAD WITH SWEET GRAPE TOMATOES



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## INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 1 flatbread
- 1 jar pesto
- ½ cup kale, chopped
- ¼ cup sweet peas
- 1 lemon
- Sea salt, to taste

## DIRECTIONS

1. Heat oven to 425° F. Place tomatoes on baking sheet and cook in the oven for 5-10 minutes until tomatoes are bursting slightly. Remove from oven and season with salt.
2. Put the oven on broil and place the flatbread on a baking sheet. Broil for about 1 minute until the flatbread is browned and slightly toasted.
3. Spread pesto on flatbread. Top with kale, sweet peas and tomatoes. Squeeze lemon over flatbread before serving.



### TOTAL TIME

20 minutes

### PREP TIME

10 minutes

### COOK TIME

10 minutes

### SERVES

2

### COOKING LEVEL

Easy