



RECIPE | TOMATOES

ROASTED TOMATOES & BURRATA TOAST



15 min

5 min
PREP.

10 min
COOKING



6



easy

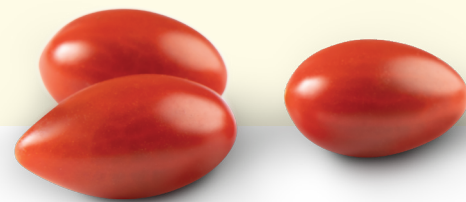
INGREDIENTS

Recipe created by *Chef Salatiel A. Corales and Chef Veronica Blanco*

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 2** burrata cheese balls
- 1** loaf of sourdough bread cut into slices
- 5** sprigs of thyme
- 3 tbsp** of olive oil
- 1 tbsp** of champagne vinegar
- Salt and pepper, to taste

DIRECTIONS

- 1** Preheat oven to 450°F. Add 2 tbsp of olive oil to a large oven safe pan, heated on high. Add tomatoes and cover with lid, let tomatoes char and blister for 5 minutes, stir occasionally.
- 2** Remove pan from heat, take lid off and place pan into the oven for 5 minutes. While tomatoes are in the oven, break up burrata into a bowl and season with 1 tbsp of olive oil, salt and pepper to taste.
- 3** Toast sourdough slices and spread burrata mixture on toast.
- 4** Take tomatoes out of the oven and deglaze the pan with champagne vinegar and toss with thyme.
- 5** Place warm tomato vinaigrette on top of burrata and season with salt and pepper.



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