



RECIPE | TOMATOES



# SANGRIA GRILLED CHEESE SANDWICHES



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Recipe created by *Hanan Ghadban*



## INGREDIENTS

- 2 dry pints** Pure Flavor® Sangria® Medley Tomatoes
- 4** pre-made flatbreads, cut to make 8 halves
- 8 oz** fresh mozzarella ball, sliced
- 1 cup** mozzarella cheese, shredded
- ¼ cup** olive oil + extra for grill
- 4 tbsp** basil pesto
- 1** garlic bulb
- 1 large bunch** fresh basil leaves, whole & thinly sliced

- 1 tsp** grated parmesan
- ½ tsp** dried basil
- Salt & pepper, to taste
- Spring greens, for garnish

## DIRECTIONS

- 1 Arrange tomatoes in a skillet, then add 8 whole basil leaves and garlic cloves. Drizzle with ¼ cup of oil and season to taste. Cover with foil and bake on the middle rack at 350°F for 40 minutes.
- 2 Add 8 tbsp of cooking liquid and 1 clove of garlic from the skillet, along with the parmesan and dried basil to a blender. Pulse until the mixture is creamy.
- 3 On one half of the flatbreads, spread ¼ of the pesto, tomatoes, sliced and shredded mozzarella, and sliced basil. Spread the garlic parmesan sauce on the other flatbread and place sauce side down over the tomatoes to form a sandwich. Set griddle to sear and brush with olive oil. Grill sandwich until golden brown. Serve with spring greens and the rest of the roasted tomatoes on the side.



**55 min**

**10 min**  
PREP.

**45 min**  
COOKING



**4**



**easy**