## GREENHOUSE

### **RECIPE | TOMATOES**

# SANGRIA GRILLED CHEESE SANDWICHES

#### INGREDIENTS

55 min

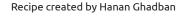
10 min

45 min

COOKING

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.
- 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.



#### PURE-FLAVOR.COM f 🎔 💿 💿 in