



## RECIPE | TOMATOES

# SANGRIA GRILLED CHEESE SANDWICHES



55 min

10 min  
PREP.

45 min  
COOKING



4



easy

## INGREDIENTS

Recipe created by Hanan Ghadban

**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.

