

RECIPE | TOMATOES

SANGRIA MEDLEY FLATBREAD



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Recipe created by Jenan Zammar

INGREDIENTS

- 3 dry pints Pure Flavor® Sangria® Medley Tomatoes, halved
- 3 flatbreads
- ½ large red onion, sliced
- ¾ cup goat cheese, crumbled
- ¾ cup pesto
- 1 tsp dried oregano
- Balsamic glaze, to garnish

DIRECTIONS

1. Preheat oven to 425° F.
2. Spread ¼ cup of pesto on each flatbread. Divide onion and tomato between the flatbreads. Then crumble goat cheese over tomato and onion. Sprinkle oregano over each flatbread.
3. Put flatbreads on a baking sheet and into the oven for 13-15 minutes.
4. Remove from the oven and allow to cool for 10 minutes before drizzling balsamic glaze over top.



TOTAL TIME

20 minutes

PREP TIME

15 minutes

COOK TIME

5 minutes

SERVES

6

COOKING LEVEL

Easy