

**TOTAL TIME**

20 minutes

**PREP TIME**

15 minutes

**COOK TIME**

5 minutes

**SERVES**

6

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# SANGRIA MEDLEY FLATBREAD

**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.

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