

RECIPE | TOMATOES



# SANGRIA® MEDLEY TOMATO TART

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Recipe created by *Stacie Zollars*



## INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 1 pie crust** dough
- 1 egg**
- 10 oz.** goat cheese
- 1 tbsp** olive oil
- 1 tsp** oregano
- 1 tsp** mixed everything bagel seasoning
- 1 tsp** water
- Sea salt, to taste
- Basil, chopped for garnish

## DIRECTIONS

- 1** Preheat your oven to 425°F.
- 2** In a tart pan, arrange your pie crust dough.
- 3** Mix goat cheese with everything bagel seasoning and oregano. Spread into the surface of the pie crust.
- 4** Gently mix tomatoes with olive oil, arrange on top of the cheese in pie crust dough and sprinkle with salt to taste.
- 5** Mix egg with water and gently brush along the edges of the dough and bake for 25-30 minutes.
- 6** Cool for 20 minutes. Sprinkle with additional sea salt if desired and chopped basil. Enjoy!



**60 min**

**30 min** | **30 min**  
PREP. | COOKING



**6**



**easy**