



RECIPE | TOMATOES

SANGRIA® MEDLEY TOMATO TART



45 min

5 min
PREP.

40 min
COOKING



6



easy

INGREDIENTS

Recipe created by *Stacie Zollars*

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!

PURE-FLAVOR.COM

