

RECIPE | TOMATOES



# SANGRIA® TOMATO & ZUCCHINI CONFIT TOAST



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Recipe created by Yasmin Benhan



## INGREDIENTS

- 1 **dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 10 garlic cloves, sliced
- 1 small zucchini, sliced into quarters
- 1 sourdough bread loaf, sliced & toasted
- 1 lemon, zested
- ½ lemon, juiced
- 1 ½ **cup** ricotta cheese
- ½ **cup** olive oil
- Salt & pepper, to taste
- Fresh basil, for garnish

## DIRECTIONS

- 1 Preheat oven to 325°F.
- 2 In a large baking dish mix together tomatoes, zucchini, garlic, basil, and olive oil. Season with salt and pepper to taste. Roast for 40 minutes until tomatoes are bursting.
- 3 In a small bowl, combine ricotta cheese, lemon juice & zest.
- 4 Spread cheese mixture evenly on each piece of bread and top with confit tomatoes & zucchini.
- 5 Garnish with fresh basil and enjoy.



**45 min**

5 min  
PREP.

40 min  
COOKING



**6**



**easy**