



RECIPE | TOMATOES

SANGRIA® TOMATO & ZUCCHINI CONFIT TOAST



45 min

5 min
PREP.

40 min
COOKING



6



easy

INGREDIENTS

Recipe created by *Yasmin Benhan*

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
⅓ 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.

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