



RECIPE | TOMATOES

SOUTHERN TOMATO GRAVY



20 min

5 min
PREP.

15 min
COOKING



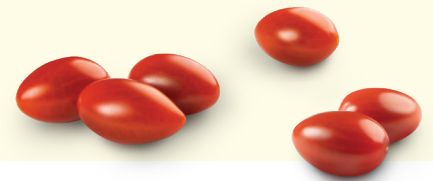
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easy

INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 1½ cups whole milk
- 1½ cups chicken broth
- ¼ cup all-purpose flour
- 4 tbsp unsalted butter
- 3 tbsp olive oil
- 2 tbsp onion, finely chopped
- Salt and pepper, to taste



DIRECTIONS

- 1 In a skillet, add butter and melt over low heat.
 - 2 Add onion and cook until softened for 5 minutes, then add the tomatoes.
 - 3 Once the tomatoes are wilted, remove a ¼ cup of the tomatoes for garnish later.
 - 4 Reduce heat, sprinkle flour over the mixture, and cook for 1 minute while stirring.
 - 5 Slowly whisk in milk and broth and simmer until thickened about 5 minutes. Add salt and pepper to taste.
 - 6 Serve & garnish with remaining tomatoes.
- Pro Tip: Serve sauce over pork chops.

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