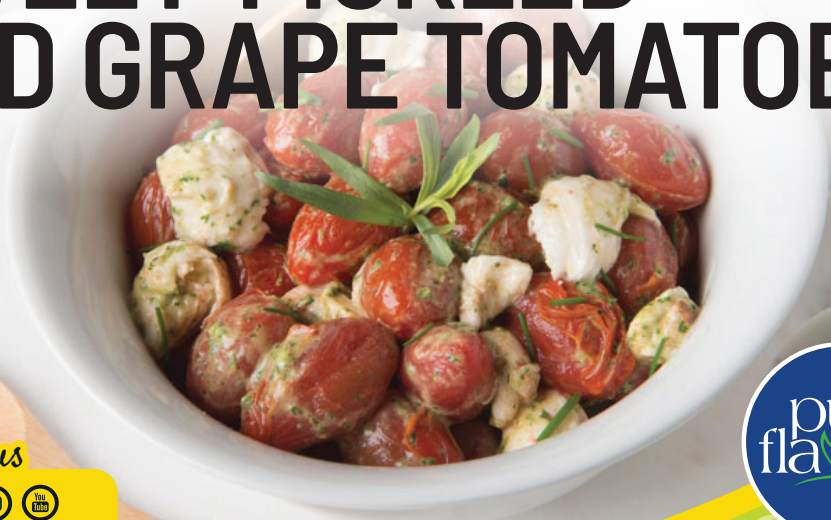


RECIPE | TOMATOES

SWEET-PICKLED RED GRAPE TOMATOES



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INGREDIENTS

Southern Herb Pesto:

2 tbsp. fresh parsley; chopped
2 tbsp. fresh chives; chopped
2 tbsp. Dijon Mustard
4 oz. oil
2 tbsp. fresh tarragon; chopped
2 fresh garlic cloves; minced
Salt, to taste
Sugar, to taste

Pickled Tomatoes:

2 lbs. of Pure Flavor® Juno Bites®
(or your preferred Pure Flavor®
grape tomatoes)
24 oz. Seasoned vinegar
3 oz. Fresh Ciliegine or Bocconcini
Mozzarella balls

DIRECTIONS

Southern Herb Pesto Directions:

1. Combine all ingredients and blend until smooth, season with salt to taste.

Pickled Tomatoes Directions:

1. Bring vinegar to a simmer, add tomatoes and remove from heat.
2. Toss pickled tomatoes and cheese with pesto sauce; serve. Garnish with fresh tarragon, parsley or chives.



TOTAL TIME

25 minutes

PREP TIME

15 minutes

COOK TIME

10 minutes

SERVES

4-6

COOKING LEVEL

Easy