



RECIPE | TOMATOES

TOMATO CASSEROLE



10 min
PREP.



60 min

50 min
COOKING

8

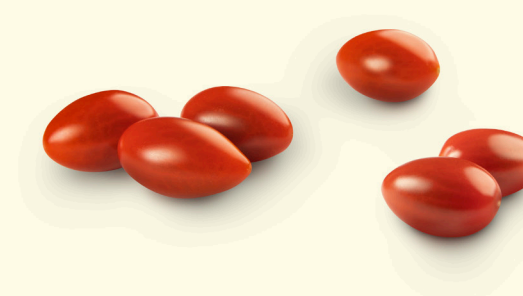
easy

DIRECTIONS

Recipe created by *Mary Harp*

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, diced
4 cups cannellini beans, drained & rinsed
2 cups whole grain bread, cut into 1" cubes
1 cup grated parmesan cheese
¼ cup fresh basil, chopped
1 onion, thinly sliced

3 garlic cloves, minced
2 tbsp olive oil
1 tbsp pesto
1 tsp crushed red pepper flakes
1 tsp salt
½ tsp pepper



INGREDIENTS

- 1 Preheat the oven to 400° F. Place bread and onion on a baking tray and drizzle with olive oil, tossing evenly to coat. Bake for 8-10 minutes until golden, stirring halfway through.
- 2 In a large bowl, combine tomatoes, beans, pesto, basil, seasonings and garlic. Add bread and onion mixture and mix together. Pour mixture into a 9"x13" baking dish and top with cheese. Bake for 35-40 minutes until top is golden brown. Cool before serving.

