

RECIPE | TOMATOES

TOMATO CASSOULET



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TOMATO CASSOULET



INGREDIENTS

14 oz Pure Flavor® Organic Luna Sweets Cocktail Tomatoes, halved and divided
2 count bag Pure Flavor® Craft House Collection® Baby Eggplants, cut into 2" strips
1 15-oz can white kidney beans, rinsed
1 package organic green beans, trimmed
6 oz Gruyere, coarsely grated
¾ cup dry white wine
½ cup oregano, coarsely chopped

7 tbsp olive oil, divided
4 garlic cloves, minced
1 tbsp tomato paste
1 tbsp thyme leaves
1 tsp sea salt
1 tsp fennel seeds
¼ tsp crushed red pepper flakes

DIRECTIONS

- 1 Preheat oven to 425°F. In a bowl, toss tomatoes, eggplant, fennel seeds, and red pepper flakes with olive oil and sea salt; then, pour onto a parchment paper lined baking sheet and bake for 30 minutes. Remove and let cool.
- 2 Heat olive oil in a Dutch oven. Add green beans, tossing every minute until tender crisp. Add garlic, wine, and tomato paste. Mix well and add ¾ cup water, tomatoes and butter beans. Re-cover the pot and cook until tomatoes start to burst. Remove pot from heat and stir in oregano and thyme.
- 3 Spread Gruyere out on a parchment-lined baking sheet and bake until bubbling and golden. Let cool.
- 4 Place roasted tomatoes, eggplant, and tomato bean mixture on a serving platter and garnish with Gruyere crisps.



40 min

15 min
PREP.

25 min
COOKING



4



easy