

RECIPE | TOMATOES

TOMATO CHUTNEY



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Recipe created by Amber Cardosi, A Toasted Crumb

INGREDIENTS

2 dry pints Pure Flavor® Juno® Bites Red Grape Tomatoes, halved	6-8 basil leaves, chopped
1 Pure Flavor® Red Aurora Sweet Long Pepper, diced	½ tsp mustard seed, ground
1 Pure Flavor® Red Sweet Bell Pepper, diced	½ tsp paprika
1 yellow onion	¼ tsp allspice
3 tbsp brown sugar	¼ tsp crushed red pepper
2 tbsp olive oil	
2 tbsp apple cider vinegar	
2 tbsp red wine vinegar	

DIRECTIONS

1. Heat a large pan over medium heat. Add olive oil and onion then let soften for 3-4 minutes. Add the peppers and sauté until soft, about 2 minutes. Add mustard seed, paprika, allspice, crushed red pepper, brown sugar and stir to coat. Pour in tomatoes and vinegar. Bring to a low boil.
2. Reduce heat to medium-low, cover and cook for 40 minutes, stirring occasionally. Remove the lid and cook for another 20 minutes. Take off of heat, stir in basil leaves and let cool.



TOTAL TIME

90 minutes

PREP TIME

15 minutes

COOK TIME

75 minutes

SERVES

9

COOKING LEVEL

Easy