

**TOTAL TIME**

90 minutes

PREP TIME

15 minutes

COOK TIME

75 minutes

SERVES

9

COOKING LEVEL

Easy

RECIPE | TOMATOES

TOMATO CHUTNEY

INGREDIENTS

2 dry pints Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
1 Pure Flavor® Red Aurora Sweet Long Pepper, diced
1 Pure Flavor® Red Sweet Bell Pepper, diced
1 yellow onion
3 tbsp brown sugar
2 tbsp olive oil

2 tbsp apple cider vinegar
2 tbsp red wine vinegar
6-8 basil leaves, chopped
½ tsp mustard seed, ground
½ tsp paprika
¼ tsp allspice
¼ tsp crushed red pepper

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.

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