



RECIPE | TOMATOES

TOMATO COBBLER WITH CHEDDAR BISCUITS



7 min
PREP.

20 min

13 min
COOKING



4 - 6



Easy

INGREDIENTS

Recipe created by *Joy Monnerjahn*

For the cobbler:

3 dry pints Pure Flavor® Oriana® Tomatoes
½ cup olive oil, divided
¼ cup shallots, diced
1 tbsp AP Flour
1 tsp salt
1 tsp garlic powder
1 tsp crushed rosemary
½ tsp pepper
½ tsp onion powder

For the biscuits:

2 cups AP Flour
1 cup buttermilk
½ cup butter, melted
½ cup cheddar cheese, shredded
1 tbsp sugar
1 tbsp baking powder
½ tsp Cajun Seasoning
½ tsp crushed rosemary

For the biscuit topping:

½ stick butter, melted
½ tsp garlic powder
½ tsp crushed rosemary
½ tsp Cajun Seasoning
½ tsp dry chives



DIRECTIONS

- 1 Preheat oven to 450°F. Mix all biscuit ingredients together and set aside.
- 2 Place ½ cup olive oil in a small pan and heat on medium high. Add shallots and cook until soft. Transfer from pan to a small mixing bowl.
- 3 In another bowl, add cobbler seasonings and flour to remaining oil and mix.
- 4 Place tomatoes into a pie pan. Pour the cobbler mixture on top of tomatoes and mix well.
- 5 Flour a surface to roll out biscuit dough until about 2" thick and cut biscuits with a round cutter or glass.
- 6 Place cut biscuits on top of the tomatoes, leaving about 1.5" space between each biscuit.
- 7 In a medium sized bowl, mix the biscuit topping ingredients together. With a spoon, evenly spread biscuit topping mixture over the biscuits.
- 8 Bake for 12 minutes or until golden on top, then remove from oven and serve.

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