

TOMATO & HERB GALETTE

Recipe created by Prashi Srivastava

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, sliced

1 pie crust

4 oz goat cheese

6 basil leaves, sliced

1 eaa

1 cup parmesan cheese

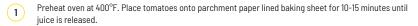
1/4 cup Mexican cheese, grated

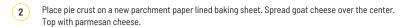
1tbsp water

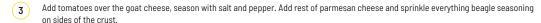
1tsp everything bagel seasoning

1tsp oregano

Salt and pepper to taste







Whisk the egg and water together. Brush crust with egg wash. Bake for 35-40 minutes. Let it rest for 20 minutes.

Garnish with fresh basil and enjoy!



15 min PRFP.

55 min COOKING



