



RECIPE | TOMATOES

TOMATO & HERB GALETTE

pure
flavor®



PURE-FLAVOR.COM

TOMATO & HERB GALETTE

Recipe created by *Prashi Srivastava*



INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, sliced
- 1** pie crust
- 4 oz** goat cheese
- 6** basil leaves, sliced
- 1** egg
- 1 cup** parmesan cheese
- ¼ cup** Mexican cheese, grated
- 1 tbsp** water
- 1 tsp** everything bagel seasoning
- 1 tsp** oregano
- Salt and pepper to taste

DIRECTIONS

- 1** Preheat oven at 400°F. Place tomatoes onto parchment paper lined baking sheet for 10-15 minutes until juice is released.
- 2** Place pie crust on a new parchment paper lined baking sheet. Spread goat cheese over the center. Top with parmesan cheese.
- 3** Add tomatoes over the goat cheese, season with salt and pepper. Add rest of parmesan cheese and sprinkle everything beagle seasoning on sides of the crust.
- 4** Whisk the egg and water together. Brush crust with egg wash. Bake for 35-40 minutes. Let it rest for 20 minutes.
- 5** Garnish with fresh basil and enjoy!



70 min

15 min
PREP.

55 min
COOKING



4



easy