



RECIPE | TOMATOES

TOMATO & HERB GALETTE



70 min

15 min
PREP.

55 min
COOKING



4



easy

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!

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