



RECIPE | TOMATOES

TOMATOES AND GOAT CHEESE SAUCE



20 min

5 min
PREP.

15 min
COOKING



2

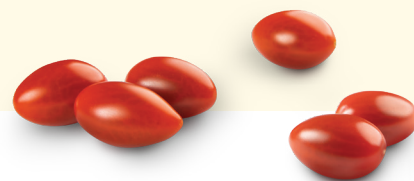


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INGREDIENTS

Recipe created by Chef Michael Lanzerotte

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 1/3 cup olive oil
- 1/3 cup goat cheese crumbles
- 1/3 cup Balsamic vinegar
- 6 cloves of garlic, crushed
- 1 sprig rosemary
- 1 pinch of Kosher salt
- 1 pinch of fresh cracked black pepper



DIRECTIONS

- 1 In a medium-sized pot combine olive oil, crushed garlic and rosemary. Turn the burner on low, allow rosemary to steep in oil for 5 minutes. Remove rosemary and discard.
- 2 Add tomatoes to the oil and garlic, add salt and pepper, let the tomatoes cook slowly over medium-low heat. Cook for 8 minutes. After tomatoes begin to blister and release their juices, add Balsamic vinegar and cook over medium heat for 2 minutes.
- 3 Remove from heat and gently stir in goat cheese until sauce is creamy and some of the tomatoes have broken down.
- 4 Enjoy over chicken or pork, swirl into polenta right before serving on top grilled broccolini.