

RECIPE | TOMATOES



VEGAN CHEESY TOMATO PASTRIES



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Recipe created by *Hope Monaco*



30 min

10 min | **20 min**
PREP. | COOKING



20



medium

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Tomatoes
 - 1** Pure Flavor® Long English Cucumber
 - 2** green onions
 - 1** package phyllo pastry
 - 2 cups** water
 - ½ cup** basil
 - ½ cup** cashews
 - 3 tbsp** warm water
- 2 tbsp** nutritional yeast
 - 1 tbsp** vegan butter
 - Salt, to taste
 - Basil, for garnish

DIRECTIONS

- Preheat oven to 375°F. Add water & cashews to a medium-sized pot and bring to boil. Cook for 20 minutes on high heat.
 - While nuts are boiling, quarter tomatoes and dice cucumber, basil, and green onions. Add them to a medium-sized bowl and sprinkle with salt to taste. Mix everything together and set aside.
 - Using a large muffin tin, coat each section with a light layer of vegan butter.
 - Unfold the pastry sheet and cut into 4" squares. Press the pastry squares into prepared muffin pan cups. Bake in the oven for 12 minutes until golden then set aside to cool.
 - Strain cashews and place them in a high-speed blender with nutritional yeast and salt, to taste. Slowly pour in warm water to desired consistency.
 - To serve, add 1 tablespoon of cheese sauce followed by vegetable mixture, and top with basil.
- Pro Tip: To ensure a crisp pastry, wait to fill cups until right before serving.