RECIPE | TOMATOES

ZACUSCA SAUCE





f 🎔 💿 💿 🚥 in 🔹 PURE-FLAVOR.COM

ZACUSCA SAUCE



2 lb Pure Flavor® Tomatoes On-The-Vine 3 Pure Flavor® Red Sweet Bell Peppers 1 Pure Flavor® Craft House Collection® Baby Eggplant 2 bay leaves 1 white onion 2 tbsp garlic, minced 2 tbsp olive oil, divided 1 tbsp white vinegar **1 tbsp** olive oil **1 tsp** sugar Flaky salt, to taste Multi-color peppercorns, to taste 50 min 10 min | 40 min PREP. COOKING



1 Preheat oven to 400°F.

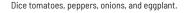
2

3

4

GREDIENTS

Brush peppers & eggplant with 1 tablespoon of oil and place on a cooking sheet in the oven for 30 minutes until charred. Remove and set aside to cool.



Heat the remaining oil in a pan over medium heat. Add garlic & tomatoes and sauté for 5 minutes.

5

6

Add onions, bay leaf, vinegar, sugar, eggplant & peppers and sauté another 5 minutes. Salt & pepper to taste.

Remove from heat, serve, and enjoy!

