



RECIPE | TOMATOES

ZACUSCA SAUCE



10 min
PREP.



8



easy

50 min

40 min
COOKING

INGREDIENTS

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



DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 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.
- 3 Dice tomatoes, peppers, onions, and eggplant.
- 4 Heat the remaining oil in a pan over medium heat. Add garlic & tomatoes and sauté for 5 min.
- 5 Add onions, bay leaf, vinegar, sugar, eggplant & peppers and sauté another 5 minutes. Salt & pepper to taste.
- 6 Remove from heat, serve, and enjoy!

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