

SLOW-ROASTED TOMATO TARTINES



60 min

10 min
PREP.

50 min
COOKING



4



easy

INGREDIENTS

- 3 MightyVine® Beefsteak Tomatoes, sliced
- 4 slices crusty bread, toasted
- 1 ball burrata, sliced
- 1 clove garlic, crushed
- 2 **tbsp** harissa
- 1 **tbsp** olive oil
- 1 ½ **tsp** fresh oregano, divided

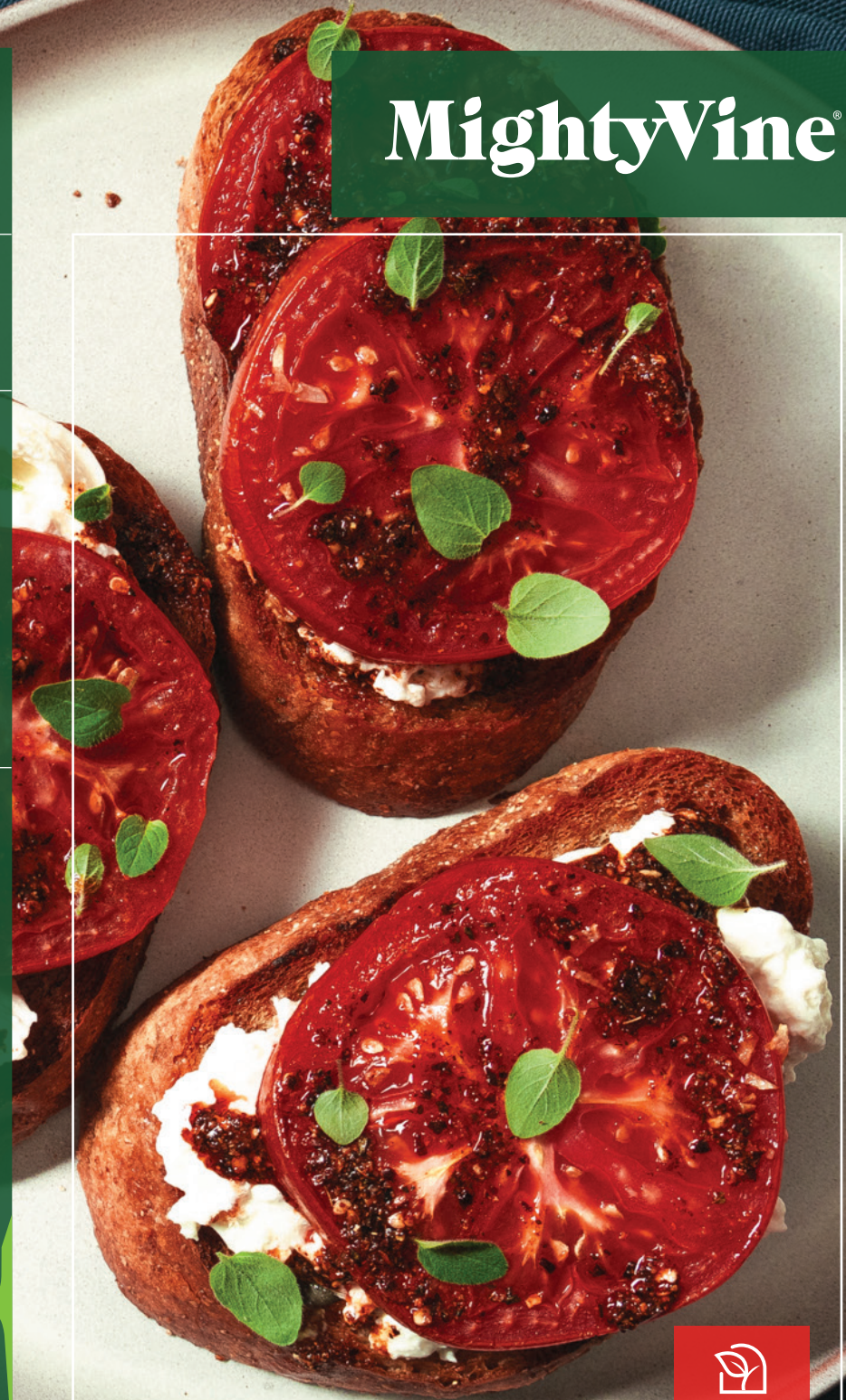
DIRECTIONS

- 1 Preheat oven to 300°F.
- 2 In a bowl, toss the tomatoes, garlic, 1 teaspoon oregano, and oil together.
- 3 Add to a baking tray lined with baking paper and roast in oven for 50 minutes.
- 4 Prepare the toast by spreading equal amounts of burrata on each slice.
- 5 Top with the warm roasted tomatoes and harissa. Garnish with remaining oregano.

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