



A DAY FULL OF  
**ORGANIC**  
TOMATOES

RECIPE BOOK

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# ORGANIC OF TOMATOES



Prep time:  
10 min +4-6 hrs  
marinade time  
Cook time: 15 mins  
Serves 4

## GARLIC CAPRESE (CHICKEN)

### Ingredients

- 4 medium **organic tomatoes on the vine**, cores removed, trim off tops and slice
- $\frac{2}{3}$  cup Italian dressing
- 2 tsp Italian seasoning
- 2 garlic cloves-minced
- 4 boneless skinless chicken breasts



- 2 tbsp extra light olive oil
- 4 slices fresh mozzarella cheese, each cut in half
- 2 tbsp balsamic glaze
- 2 tbsp chopped fresh basil

# INSTRUCTIONS

1. Combine Italian dressing, Italian seasoning and garlic in a bowl.
2. Pour mix into plastic bag along with the raw chicken breasts. Seal and massage to cover the meat with the marinade. Refrigerate for 4-6 hours.
3. Pre-heat oven to 425 degrees.
4. In cast iron skillet, over medium high heat, add olive oil. When shimmering, add marinated chicken breasts and sear for 5 minutes.
5. Turn chicken over and place skillet in oven. Roast for 6-10 minutes or until internal temperature is 165 degrees, then remove from oven.
6. Top each chicken breast with cheese and tomatoes. Alternate tomatoes and cheese slices using three of tomato per chicken breast.
7. Return to oven and bake for 3-5 minutes. Once cheese is melted, remove from oven, drizzle with glaze and garnish with fresh basil.

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# ORGANIC OF TOMATOES



Prep time:  
15 mins  
Cook time: 2 hrs  
Makes 2 8oz. jars

## SWEET AND SPICY TOMATO JAM



### Ingredients

2 pounds **Valentinos™**  
**organic cocktail tomatoes**  
cut in ½" chunks

⅓ cup-packed dark  
brown sugar

2 tbsp apple cider vinegar

1 tbsp fresh grated ginger

1 tsp salt

¼ tsp ground cinnamon

¼ tsp smoked paprika

¼-½ tsp red pepper flakes—  
depending on how spicy  
you like it!

2 8oz. canning jars with  
rings and lids – make sure  
they are very clean

# INSTRUCTIONS

1. Using a Dutch oven, add tomatoes, brown sugar, vinegar, ginger, salt, cinnamon, paprika and red pepper flakes.
2. Stir to combine with wooden spoon and bring to boil on medium high heat. Stir occasionally.
3. Reduce heat to medium or medium low and simmer for 2 hours; stir occasionally.
4. The jam is done when you run the spoon across the bottom and no liquid fills the path.
5. Divide the jam between the two canning jars and leave uncovered to cool for an hour.
6. Cover with lids and seal with rings. Store in the refrigerator for up to 2 weeks.

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# ORGANIC OF TOMATOES



Prep time:  
20 mins  
+ 1 hr chill time  
Cook: 1 hr 20 mins  
Serves: 8

## (HEESY TOMATO PIE

### Ingredients

4 large **organic tomatoes on the vine** – sliced in ¼” slices

1 9” pie crust

1 large egg-beaten

1 cup shredded mozzarella cheese-divided

½ cup shredded cheddar cheese-divided

½ tsp salt

½ tsp powdered garlic

½ tsp dried oregano leaves

⅓ cup fresh grated Parmesan cheese

⅓ cup chopped fresh basil



# INSTRUCTIONS

1. Pre-heat oven to 400 degrees.
2. Line 9" pie plate with the pie crust and cut off any extra dough. Press edges with a fork to make a decorative border.
3. Use a pastry brush to brush the entire dough surface with beaten egg.
4. Sprinkle the bottom of the pie with  $\frac{1}{2}$  cup of mozzarella cheese and  $\frac{1}{4}$  cup of cheddar cheese. Place all tomato slices on top of the cheese in a circular pattern.
5. In a small bowl, combine salt, garlic and oregano and sprinkle evenly over the tomatoes.
6. In a bowl, combine remaining mozzarella, cheddar and Parmesan cheese, and evenly spread over the tomatoes.
7. Bake for 40-45 minutes or until top is golden. Remove from oven and garnish with fresh basil.

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# ORGANIC OF TOMATOES



Prep time:  
15 min  
Cook time:  
30 mins  
Makes 16 slices

## PEPPERY EGGPLANT BRUSCHETTA



### Ingredients

- 4 **Valentinos™ organic cocktail tomatoes** – diced
- 2 tbsp extra light olive oil
- 2 1-pound eggplants – cut in ¼" slices
- 3 garlic cloves-minced
- 2 tbsp capers

- ½ tsp crushed red pepper flakes
- ½ tsp fresh ground pepper
- 16 ½" slices of French bread – grilled or broiled on both sides
- ¼ cup chopped fresh basil-divided



# INSTRUCTIONS

1. Heat olive oil in a large skillet over medium heat.
2. When shimmering, add tomatoes, eggplant, garlic, red pepper flakes and pepper.
3. Sauté for 15 minutes, stirring occasionally.
4. Add  $\frac{1}{2}$  of the basil ( $\frac{1}{8}$  cup) and stir into vegetable mixture. Simmer for another 15 minutes or until mixture is thick enough to spread.
5. Spread each slice of bread with the tomato mixture and garnish with remaining fresh basil and capers. Serve immediately.

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