



Valentinos™

The Heart of the Kitchen

Cooking is an expression of love, and Valentinos are the heart of the kitchen! Valentinos are best known for their deep red color and rich vibrant taste. They are ripened on the vine for full freshness and flavor.

- True tomato flavor that elevates any dish.
- Smaller than a regular tomato, but larger than a cherry tomato makes it a convenient size for all kinds of usage occasions.
- Cooks well and eats well raw.



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Prep time:
25 mins
Cook time:
45 mins
Serves 6

Late Summer Eggplant and Tomato Stew

Ingredients

¼ cup olive oil

2 medium eggplant (1½ pounds),
cut into 1-inch cubes

1 small yellow onion, sliced thin

3 cloves garlic, crushed

2 tsp paprika

1 tsp ground cumin

1 tsp ground coriander

1 cinnamon stick

1 small red pepper, deseeded
and sliced into thin strips

1 pound **organic Valentinos™**,
halved

1 large can (28 oz)
diced tomatoes

2 Tbsp apple cider vinegar

6 dried apricots, chopped

salt & pepper to taste

Instructions

1. In a large Dutch oven or heavy pot, heat olive oil over medium-high heat. Add eggplant and sauté, stirring frequently, until golden and soft – about 10 mins.
2. Transfer eggplant to a large bowl and reduce stovetop heat to low.
3. Add onions to the pot and cook slowly for 10 mins, until they're very soft, but not browned.
4. Stir in garlic, paprika, cumin, coriander, cinnamon, and the pepper and continue to cook for an additional 10 mins, or until peppers are very soft.
5. Add all tomatoes and increase heat to medium-high.
6. Bring pot to a simmer, then again reduce heat to low. Add vinegar and apricots then continue to simmer for 15 mins, allowing the broth to reduce.
7. Add the cooked eggplant and cook for another 10 mins. Serve and enjoy!





Prep time:
10 mins
Cook time:
15 mins
Serves 4

Mediterranean Stuffed Tomatoes with Quinoa

Ingredients

1 cup cooked red or black quinoa

8 **organic Valentinos™**

⅓ can quartered artichokes (about 4 oz, or ½ cup),
roughly chopped

½ cup full fat feta, plus a few tablespoons extra for topping

1 Handful of golden raisins

1 Tbsp olive oil

2 cloves fresh garlic (minced or use a garlic press)

ground sea salt, to taste

Instructions

1. Preheat oven to 375° Fahrenheit.
2. Core the tomatoes by slicing off the top 1/8 inch of each tomato. Run a small knife vertically around the core. Be careful not to cut through the bottom. Use your finger to gently pull out the core and use the knife to clean out any excess left inside.
3. In a medium bowl, mix together the filling (cooked quinoa, feta, artichokes, golden raisins, olive oil and garlic).
4. Taste and add salt if necessary (feta and olives are salty to begin with, so you may not need any).
5. Spray your dish with cooking oil and brush the tops of the cored tomatoes with olive oil.
6. Use a spoon to stuff the tomatoes with the quinoa mixture. Top each tomato with extra feta.
7. Bake for 15-20 mins, until the feta starts to turn golden.
8. Garnish each tomato with a small basil leaf.





Prep time:
15 mins
Serves 2

Fresh and Flavorful *Valentinos™ Caprese*

Ingredients

1 pack **organic Valentinos™**,
sliced

12 oz Mozzarella cheese

½ cup basil leaves,
plucked (no stem)

2 Tbsp olive oil

salt and pepper to taste

Balsamic glaze to drizzle

Additional Ingredient Options

Avocado

Arugula

Roasted Peppers

Zucchini Noodles

Recipe Alternatives

Substitute fresh basil with
pesto sauce

Instructions

1. Arrange tomato slices on a platter, alternating them with the mozzarella slices.
2. Tuck the whole basil leaves in between the tomato and cheese slices.
3. Drizzle on olive oil and balsamic glaze.
4. Sprinkle with salt and pepper.

Serving Suggestion

Toasted sliced baguette



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