



10 Ways with Tomatoes



1. Tomato Basil Bruschetta Topping

Place 2 pounds of diced tomatoes into a large mixing bowl. Add $\frac{1}{4}$ cup of Canola Oil, 1 teaspoon of Kosher Salt, $\frac{1}{2}$ cup of chopped Basil, 2 tablespoons of minced Garlic, $\frac{1}{2}$ teaspoon of Ground Black Pepper, 2 tablespoons of Parsley and toss. Place in a plastic container, cover and chill. Drain before using. Serve with toasted baguette slices or bread of choice. Yield: 11

2. Fettuccine Filetto di Pomodoro

Add 2 tablespoons of salt and one and a half bay leaves to boiling water. Add 3 pounds of Fettuccini pasta and stir until water comes back to a boil so the pasta doesn't stick. Cook for 12 to 15 minutes, until pasta is al dente. Drain into a colander. Transfer to a large bowl and toss with some oil. Heat $\frac{1}{3}$ cup of oil in a large skillet. Add 1 quart of onions and 1 pound of prosciutto, and stir while cooking until onion is translucent and prosciutto is brown (but not burned). Add 1 gallon of chopped tomatoes, 3 cups of cold water and 2 tablespoons of chopped basil. Stir and let simmer for 20 minutes. Remove from heat, and add salt and pepper to taste. Yield: 24

3. Penne Pesto Chicken

Add 2 tablespoons of kosher salt and one and a half bay leaves to boiling water. Add 3 pounds of Penne Pasta and stir gently until water returns to a boil so it does not stick. Cook for 8 minutes, until al dente. Drain and transfer to a large bowl, and gently toss with oil. Heat $\frac{1}{3}$ cup of Canola oil in a large skillet. Add 7 pounds of sliced, grilled chicken breast and stir continuously for 4 minutes until hot. Add 3 cups of pesto and 2 quarts of heavy cream and cook over medium heat until internal temperature of 165F degrees is reached. Add 12 ounces of finely diced roasted peppers and heat for 1 additional minute. Sprinkle with 3 cups of diced tomatoes to serve. Yield: 24

4. Roasted Cod with Warm Tomato-Olive-Caper Tapenade

Coat baking sheets with cooking spray. Rub 100 4 ounce cod fillets with extra virgin olive oil, then sprinkle with pepper. Place on prepared baking sheet. Roast in 450°F oven until fish flakes easily with fork. Transfer to serving pan. Heat Olive oil in tilt skillet and cook 2 ounces of minced shallots until they begin to soften. Add 3 pounds of halved cherry tomatoes and cook until softened. Add 8 ounces of cured olives and 2 ounces of rinsed capers and cook until hot. Stir in 3 tablespoons of fresh chopped oregano and 2 tablespoons of Balsamic vinegar. Remove from heat. Spoon warm tapenade over Cod to serve. Yield: 25

5. Tomato Mayonnaise

Combine 8 ounces of mayonnaise, 2 ounces of diced tomatoes, and ½ teaspoon of black pepper in a mixing bowl. Combine well. For best results, chill at least 12 hours prior to serving. For Spicy Tomato Mayonnaise Recipe variation: Substitute commodity salsa for canned tomatoes. Yield: 10

6. BLT Salad with Honey-Mayonnaise Dressing

Place 1 cup of mayonnaise, 1 cup of honey, ½ cup of white vinegar, salt and pepper to taste in a mixing bowl. Whisk until smooth. In another mixing bowl, add 2 pounds of Penne pasta, 8 diced Plum tomatoes, 1 head of chopped romaine and 1 ½ cups of diced bacon. Add the dressing and mix together until everything is equally coated.

* Dressing: You can use 10 oz of Ranch dressing mixed with the 1 cup of Honey as a substitute. Yield: 8

7. Bacon, Lettuce and Tomato Sandwich

Spread 1 tablespoon of mayonnaise on each inside half of 10 Kaiser rolls. Place 4 slices of cooked bacon, 2 large lettuce leaves, and 2 thin tomato slices in each roll. Yield: 10

8. Hummus, Spinach, Feta and Tomato Sandwich

Wash and dry 1 quart of baby spinach. Wash and dry 7 1/2 tomatoes and slice thinly. Slice 12 pita breads in half. Spread the inside of each pita with 2 Tablespoons of hummus. Add three slices of tomato, half an ounce of Feta Cheese, and 1/4 cup of the spinach to each pita pocket. Chill. Yield: 24

9. Pasta Chicken and Tomato Casserole

Cook 3 pounds of elbow macaroni until al dente – about 8 minutes. DO NOT OVERCOOK. Combine 3 pounds of diced chicken, 12 ounces of tomato paste, 4 pounds of tomato sauce, 2 cups of water, 6 ounces of Cheddar Cheese, 1 teaspoon of salt and 2 ounces of breadcrumbs in a large bowl and mix well. Place into a 12 x 20 x 2 pan. Top with breadcrumbs and cover with foil. Bake in a convection oven at 350 degrees F for 30 minutes. Yield: 25

10. White Beans and Penne with Roasted Tomatoes

Pre-heat an oven to 375 ° F. On a sheet pan combine 2 cups of diced tomatoes, 1 tablespoon of olive oil and 2 minced garlic cloves together. Sprinkle 1 tablespoon of fresh thyme over the top and place in the oven to roast for about 20 minutes. Cook 8 ounces of whole wheat Rigate Penne pasta and drain. While the pasta is still warm, combine with 2 cups of drained and rinsed Cannellini Beans and baked tomatoes in a sauté pan, gently making sure all of the ingredients are hot. Add some fresh basil, 1 tablespoon of parsley and the juice from one lemon. Season with salt and pepper. Finish the dish with 2 tablespoons of parmesan. Yield: 4