

Roasted Tomato Salad with Olive Oil Pita Croutons

Servings: 4 to 6

INGREDIENTS

- 5 c Cross Valley Farms® cherry tomatoes, halved
- ¾ c Cross Valley Farms red onions, shaved
- 3 T Rykoff Sexton™ unfiltered extra-virgin olive oil, plus more for drizzling
- 1 ½ t Monarch® Italian seasoning
- ¼ c Roseli® shaved pecorino Romano
- 1 ea Hilltop Hearth® plain pita, cubed

PREPARATION

In a large bowl, combine tomatoes, onions, 2 T olive oil, seasoning and cheese. Roast in oven for 8-10 minutes. Toss cubed pita in 1 T olive oil and toast in oven for 8-10 minutes. Lightly toss cooked tomatoes with the croutons. Drizzle with additional olive oil.

