pipérade

Simple and delicious, pipérade is a traditional Basque dish popular in France and Spain.

Enjoy as a versatile accompaniment for eggs or as a topping for meats, pizza, pasta, bruschetta, toast and more!

INGREDIENTS:

1 tablespoon extra-virgin olive oil or butter
1 medium onion, chopped
2 plump garlic cloves, minced
3 OriginO red bell peppers, coarsely chopped
5 OriginO tomatoes on the vine, coarsely chopped
1 teaspoon fresh thyme leaves, or ½ teaspoon dried thyme

DIRECTIONS:

• Heat oil or butter in a large nonstick skillet or heavy casserole over medium heat.
• Add onion and cook until tender. Add garlic and peppers and cook for 10 minutes, stirring often. Add tomatoes and thyme.
• Season to taste with hot sauce, salt and pepper.
• Cook eggs to your taste on the side or in the pipérade pan.

Makes 5-6 servings.

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salsa criolla

This Creole-style relish pairs nicely with grilled meat, poultry or fish—also try serving with your favorite tortillas or flatbread chips.

INGREDIENTS:

1 OriginO red bell pepper, cored & diced
1 OriginO orange bell pepper, cored & diced
1 OriginO yellow bell pepper, cored & diced
1 medium sweet Vidalia onion, diced
4-5 OriginO tomatoes on the vine, diced
3 cloves garlic, finely diced

¼ cup fresh flat-leaf parsley or cilantro, chopped finely
¼ cup olive oil
¼ cup red wine vinegar
¼ teaspoon cayenne pepper (optional)
1 teaspoon salt (or more to taste)

DIRECTIONS:

Add all ingredients to a large bowl and stir to combine well. Let sit in refrigerator for 2-3 hours before serving to enhance flavor. Will keep well in refrigerator for 2 to 3 days. Enjoy!

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Cold Tomato and Cucumber Soup

*Great summer gazpacho.*

**Ingredients**
- 2 tablespoons olive oil
- 2 garlic cloves, chopped
- 2 ½ pounds OriginO Tomatoes, peeled, seeded and chopped
- Salt and fresh, ground pepper
- 2 large OriginO Long English Cucumbers
- ½ cup tomato juice
- 1 ½ tablespoons red wine vinegar
- 3 dashes Tabasco

**Directions**
1. Heat the oil in a medium skillet over medium heat.
2. Cook the garlic briefly to release its aroma, then add tomatoes, salt and pepper.
3. Cook at a medium boil, stirring occasionally, for 5 minutes.
4. Remove from heat.
5. Place the cucumbers in a food processor or blender and puree.
6. Add the tomatoes and remaining ingredients.
7. Puree until smooth, adding more tomato juice to taste.
8. Chill and serve ice cold, garnished with chives.
9. Garnish with croutons or slices of baguette.

Roasted Tomato Salsa

*This is a great salsa served with tortilla chips or on top of grilled fish or chicken.*

**Ingredients**
- 12 med size OriginO Tomatoes
- 2 cloves garlic, unpeeled
- 1 small onion, quartered
- 1 jalapeno chile pepper
- 1 ½ tablespoons olive oil
- 1 teaspoon ground cumin
- ¼ teaspoon salt
- 3 tablespoons fresh lime juice
- ¼ cup chopped fresh cilantro

**Directions**
1. Preheat the broiler.
2. In a medium baking dish, place tomatoes, garlic, onion and jalapeno chile pepper. Drizzle with olive oil.
3. Checking often, broil 5 to 10 minutes or until outsides of vegetables are charred.
4. Remove vegetables from heat. Remove and discard tomato cores, jalapeno stem and garlic skins.
5. In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.

Alla Checca

*A classic raw tomato sauce, perfect for those nights when it’s too hot to cook!*

**Ingredients**
- 5 OriginO Tomatoes, seeded and diced
- 4 cloves garlic, minced
- ½ cup chopped, fresh basil
- ½ cup olive oil
- salt to taste
- 2 tablespoons grated Parmesan cheese
- 1 pound pasta

**Directions**
1. Combine tomatoes, garlic, basil and olive oil in a non-metal bowl.
2. Stir in salt.
3. Cover with plastic wrap.
4. Allow to sit at room temperature at least 2 hours or as long as 10 hours.
5. Cook pasta in a large pot of boiling salted water until al dente. Drain. Pour uncooked sauce over hot pasta and toss. Add grated Parmesan cheese to your liking.