

# Sweet and Savory Tomato Jam Jar

**Prep & Cook time: 30 min**

**Serves 3**



## Ingredients

- 1 French baguette, sliced
- 3 Tbsp olive oil
- Pinch of sea salt
- Sprinkle of garlic powder
- ½ cup ricotta cheese
- 4 Tbsp pesto
- ¼ cup tomato jam
- 1 Tbsp fresh basil for garnish.

### Jam:

- 1 ½ cup whole cherry tomatoes
- 2 cloves garlic minced
- 2 Tbsp sugar
- 2 Tbsp fresh lime juice
- 1 tsp apple cider vinegar
- ¼ tsp salt
- ¼ tsp pepper

### Pesto:

- 4 cups fresh basil
- ½ cup grated asiago cheese
- ¼ cup pine nuts
- 3 garlic cloves
- ¾ cups olive oil
- ¼ tsp salt
- ¼ tsp pepper
- ¼ tsp crushed red pepper flakes

## Directions

- Preheat oven to 400 degrees F.
- Slice baguette into thin slices. Place the slices on a baking sheet. Drizzle with the olive oil and sprinkle with salt and garlic powder. Bake for 10 minutes, until golden brown.
- While baguette is toasting, place ricotta cheese in a food processor and blend until creamy and smooth. Scoop into a jar.
- Add pesto on top of cheese then add tomato jam and sprinkle with fresh basil. Serve with toasted baguette slices.

### Tomato jam:

- Heat saucepan over medium heat and add the tomatoes, garlic, sugar, lime juice and vinegar. Stir often, cooking until tomatoes begin to burst. Continue to cook as the mixture bubbles and the tomatoes break down, using a wooden spoon to break them apart if needed, about 15 minutes.
- If you want the mixture to stay chunky keep it as is. If you want it smooth carefully transfer it to a food processor or blender. Blend until pureed. Let cool it will thicken as it cools. Once cool, add to the jar.

### Pesto:

- Combine basil, cheese pine nuts and garlic in a food processor. Pulse until small crumbs remain, and then with food processor running, stream in the olive oil. Start with ½ cup and add the extra if needed to reach desired consistency. Add salt, pepper and pepper flakes and blend again.

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