

## Tomato Jam Jar



**Preparation time:** 10 min

**Difficulty:** Easy

## Ingredients

- Apple cider vinegar: 2 tsp
- Baguette, sliced & toasted: 1
- Basil pesto, store bought or homemade: 1/2 cup
- Chili flakes: 1 pinch
- Creamy ricotta cheese: 1/2 cup
- Garlic, minced: 2 cloves
- Light brown sugar, packed: 2 tbsp
- Salt & pepper: to taste
- Smoked paprika: 1/4 tsp

## For this recipe we used:

Chopped Tomatoes 14.1 oz



## Preparation

**Dip, dip, HURRAY! This 3-tier masterpiece is a delicious dip that also doubles as the easiest-to-make snack. That's right- just 10 minutes and a can of Pomì Chopped Tomatoes will give you this rich tomato jam.**

Directions:

1. To a saucepan over medium heat add the tomatoes, garlic, brown sugar, cider vinegar, paprika, chili flakes, salt & pepper. Stir to combine.
2. Let simmer for 10 minutes (stirring often) to allow the flavours to mend. Remove from heat & set aside to cool completely.
3. To a glass jar spoon in the ricotta followed by the pesto. Top with the cooled tomato jam. Garnish with flaked salt & serve with the sliced baguette!