



Recipes

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Tomato and Black Olive Burgundy Compote

Serves 1

Ingredients:

- 1 Tbsp. Olive Oil
- 18 oz. vol. Red Tomatoes , diced
- 6 oz. vol. Sweet Onions , diced
- 1 tsp. Fresh Garlic , minced
- 1/4 tsp. Crushed Red Pepper Flakes
- 1/4 tsp. Kosher Salt
- 1 oz. vol. Kalamata Olive
- 4 oz. vol. Red Burgundy
- 2 tsp. Fresh Parsley , chopped
- 2 tsp. Fresh Basil , chopped

Directions:

1. Heat olive oil in sauté pan over medium high heat. Sauté onions and garlic until translucent.
2. Add tomatoes, and seasonings.
3. Deglaze with red wine. Reduce wine by 75% and add kalamata olives. Remove from heat and add fresh herbs. Serve warm.