

# Stewed Tomatoes with Butter Toasted Croutons

*From – simplyrecipes.com*

## *Tomatoes:*

3 cups cored, peeled, roughly chopped, fresh, ripe tomatoes  
2 Tbsp unsalted butter  
4 tsp sugar  
½ tsp salt  
¼ tsp freshly ground pepper  
6 basil leaves, chopped

## *Croutons:*

2 to 3 slices crusty French or Italian bread, cut into ¾ inch cubes  
1 Tbsp butter  
garlic salt

- Put tomatoes, butter, sugar, salt and pepper into a small saucepan.
- Heat to simmer, then reduce heat to medium-low.
- Let simmer for 20 to 30 minutes or until tomatoes are cooked, soft, and the flavors have blended.
- Add chopped basil and add more butter, sugar, salt and pepper if needed for balance.
- Melt 1 Tbsp butter in a small frying pan on medium heat.
- Add the bread cubes, arrange in a single layer on the pan.
- Let gently cook on medium heat so that the bread dries out and gets slightly toasted.
- Turn pieces over to toast other side.
- Cook for about 10 minutes or until the croutons are crunchy dry and slightly toasted.
- Sprinkle with garlic salt. Remove from heat.
- Serve stewed tomatoes with a few croutons on top of each individual serving, and the rest of the croutons available in a small bowl to add as desired.



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