

CHERRY TOMATOES



HOW DO THEY TASTE?

Cherry tomatoes are juicy and sweet. When you bite into them they might make a slight "popping" sound.

HOW DO I PICK THEM?

Choose cherry tomatoes that feel firm but not hard. Make sure there are no soft spots or unusual colors.

HOW DO I STORE THEM?

Store cherry tomatoes in a bowl or carton on a counter or table. Keep them out of direct sunlight so they do not ripen too quickly. Refrigerating cherry tomatoes can give them a mushy texture and make them lose some of their flavor.

HOW DO I PREPARE THEM?

1. Wash the tomatoes to remove any soil.
2. Dry them off.
3. Cut them in half or leave whole according to the recipes instructions.

Enjoy **raw** cherry tomatoes on their own as a snack or added to salads. **Saute** or **roast** them with garlic for a quick pasta sauce.

SALSA FRESCA

Ingredients

1 pint of cherry tomatoes, diced
1 clove garlic, minced
½ medium onion, chopped
2 tablespoons fresh lime juice
½ teaspoon salt
⅛ teaspoon black pepper
1 tablespoon cilantro, chopped

Directions

1. In a medium bowl, add all of then the ingredients and gently mix them.
2. Serve with baked tortilla chips, or on top of chicken, quesadillas, or tacos.

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KITCHEN TIP!

Do not throw away slightly soft tomatoes. Put them in a pan with a small amount of oil and your favorite herbs or spices. Cook until soft and add to pasta, soup, or casseroles.