





CHERRY TOMATO CAPRESE SKEWERS

Using Readyripe Cherry Tomatoes

INGREDIENTS

- 200 g Readyripe Cherry Tomatoes
- 150 g mini mozzarella balls
- Fresh basil leaves
- 1 tbsp olive oil
- 1 tsp balsamic glaze
- Salt & black pepper

METHOD

1. Thread tomatoes, mozzarella and basil onto small skewers.
2. Drizzle with olive oil and balsamic glaze.
3. Season with salt and pepper and serve chilled.



GARLIC BUTTER CHERRY TOMATOES

Using Readyripe Cherry Tomatoes

INGREDIENTS

- 250 g Readyripe Cherry Tomatoes
- 2 tbsp butter
- 4 garlic cloves, minced
- 1 tbsp parsley
- ½ tsp chilli flakes
- Salt & black pepper

METHOD

1. Melt butter in a pan and sauté garlic for 30 seconds.
2. Add tomatoes and cook for 5–7 minutes until they begin to blister.
3. Finish with parsley, chilli flakes, salt and pepper.

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CHERRY TOMATO AVOCADO SALAD

Using Readyripe Cherry Tomatoes

INGREDIENTS

- 200 g Readyripe Cherry Tomatoes
- 1 ripe avocado
- ½ cucumber
- 2 tbsp olive oil
- 1 tbsp lemon juice
- Fresh coriander
- Salt & pepper

METHOD

1. Halve the tomatoes, dice avocado and slice cucumber.
2. Toss gently with olive oil and lemon juice.
3. Add coriander, season and serve immediately.

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TOMATO & BASIL FOCACCIA

Using Readyripe Sunshine Mix Cherry Tomatoes

INGREDIENTS

- 250 g Sunshine Mix Cherry Tomatoes
- 1 focaccia base
- 2 tbsp olive oil
- Fresh basil
- 1 tsp dried oregano
- Sea salt

METHOD

1. Press halved tomatoes into the focaccia surface.
2. Drizzle with olive oil and sprinkle with oregano and sea salt.
3. Bake according to the focaccia recipe until golden; finish with basil.

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SUNSHINE TOMATO BRUSCHETTA CUPS

Using Readyripe Sunshine Mix Cherry Tomatoes

INGREDIENTS

- 200 g Sunshine Mix Cherry Tomatoes
- 6 small lettuce leaves
- 2 tbsp feta
- 1 tbsp olive oil
- 1 tbsp lemon juice
- Fresh basil
- Salt & pepper

METHOD

1. Halve tomatoes and toss with olive oil, lemon juice and basil.
2. Spoon the mixture into crisp lettuce leaves.
3. Top with crumbled feta and serve.

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CREAMY SUNSHINE TOMATO RISOTTO

Using Readyripe Sunshine Mix Cherry Tomatoes

INGREDIENTS

- 250 g Sunshine Mix Cherry Tomatoes
- 1 cup arborio rice
- 3 cups vegetable stock
- 1 small onion
- 2 tbsp olive oil
- 30 g parmesan
- Fresh basil

METHOD

1. Sauté onion in olive oil, add rice and toast for 1 minute.
2. Add stock gradually, stirring until the rice is creamy and tender.
3. Fold in roasted or halved tomatoes, parmesan and basil.

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CHERRY TOMATO CHAAT

Using Readyripe Cherry Tomatoes

INGREDIENTS

- 250 g Cherry Tomatoes
- 1 small boiled potato
- 2 tbsp roasted peanuts
- 1 tbsp coriander
- 1 tbsp lime juice
- ½ tsp chaat masala
- Pinch of chilli powder & Salt

METHOD

1. Dice tomatoes and potato.
2. Mix with peanuts, coriander, lime juice and spices.
3. Toss gently and serve immediately.

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YELLOW PLUM TOMATO GAZPACHO

Using Readyripe Yellow Plum Cherry Tomatoes

INGREDIENTS

- 400 g Yellow Plum Cherry Tomatoes
- ½ cucumber
- ¼ red onion
- 1 small garlic clove
- 2 tbsp olive oil
- 1 tbsp lemon juice
- Salt & pepper

METHOD

1. Blend all ingredients until smooth.
2. Chill for at least 1 hour.
3. Serve cold with a drizzle of olive oil and diced tomato.



YELLOW PLUM TOMATO TART

Using Readyripe Yellow Plum Cherry Tomatoes

INGREDIENTS

- 250 g Yellow Plum Cherry Tomatoes
- 1 sheet puff pastry
- 100 g ricotta
- 1 tbsp olive oil
- 1 tsp thyme
- Salt & pepper

METHOD

1. Place puff pastry on a tray and prick the centre lightly.
2. Spread ricotta and arrange sliced tomatoes on top.
3. Season with thyme, olive oil, salt and pepper; bake at 200°C until puffed and golden.

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TOMATO BRUSCHETTA PASTA

Using Readyripe Red Plum Cherry Tomatoes

INGREDIENTS

- 250 g Red Plum Cherry Tomatoes
- 200 g spaghetti
- 2 garlic cloves
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- Fresh basil
- Salt & pepper

METHOD

1. Cook spaghetti until al dente and reserve some pasta water.
2. Dice tomatoes and toss with garlic, olive oil, balsamic and basil.
3. Combine with hot pasta, adding pasta water if needed.



RED PLUM TOMATO FLATBREAD

Using Readyripe Red Plum Cherry Tomatoes

INGREDIENTS

- 250 g Red Plum Cherry Tomatoes
- 1 flatbread
- 100 g mozzarella
- 1 tbsp olive oil
- Fresh basil
- ½ tsp oregano
- Salt & pepper

METHOD

1. Top the flatbread with sliced tomatoes and mozzarella.
2. Drizzle with olive oil and sprinkle with oregano.
3. Bake at 200°C until crisp and cheese melts; finish with basil.

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ROASTED RED PLUM TOMATO DIP

Using Readyripe Red Plum Cherry Tomatoes

INGREDIENTS

- 300 g Red Plum Cherry Tomatoes
- 4 garlic cloves
- 2 tbsp olive oil
- 2 tbsp Greek yogurt
- ½ tsp smoked paprika
- Salt & pepper

METHOD

1. Roast tomatoes and garlic with olive oil at 200°C for 20–25 minutes.
2. Blend with yogurt and smoked paprika.
3. Season and serve with toasted bread or crackers.

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TOMATO CORN SALSA CUPS

Using Readyripe Sunshine Mix Cherry Tomatoes

INGREDIENTS

- 200 g Sunshine Mix Cherry Tomatoes
- 1 cup sweet corn
- ½ red onion
- 1 small green chilli
- 2 tbsp coriander
- 1 tbsp lime juice
- Salt

METHOD

1. Halve tomatoes and mix with corn, onion, chilli and coriander.
2. Add lime juice and season to taste.
3. Serve in lettuce cups or with tortilla chips.

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CHERRY TOMATO & EGG BREAKFAST TOAST

Using Readyripe Cherry Tomatoes

INGREDIENTS

- 200 g Readyripe Cherry Tomatoes
- 2 eggs
- 2 slices sourdough
- 1 tbsp olive oil
- ½ avocado
- Chilli flakes
- Salt & pepper

METHOD

1. Sauté halved tomatoes in olive oil until lightly blistered.
2. Toast bread and top with avocado.
3. Add a fried or poached egg and the warm tomatoes; finish with chilli flakes.

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PLUM TOMATO & PANEER SKILLET

Using Readyripe Red & Yellow Plum Cherry Tomatoes

INGREDIENTS

- 250 g Red & Yellow Plum Cherry Tomatoes
- 150 g paneer
- 1 small onion
- 1 tbsp olive oil
- ½ tsp cumin
- ½ tsp chilli powder
- Fresh coriander & Salt

METHOD

1. Pan-sear paneer cubes until lightly golden and set aside.
2. Sauté onion, add tomatoes, cumin and chilli powder; cook until softened.
3. Return paneer to the pan, season and finish with coriander.

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