

# Virginia's favorite.

Look inside for recipes you can make  
using Hanover tomatoes, or find them  
at [publix.com/HanoverTomatoes](https://publix.com/HanoverTomatoes).



# Local and proud

Hanover tomatoes  
are now available.

## Tomato and Ham Pie

Active time: 15 minutes

Total time: 50 minutes

Makes 8 servings

### Ingredients:

- 4 medium Hanover tomatoes
- 1 (0.75 oz) package fresh basil
- 1 package Deli sliced prosciutto (3–4 oz)
- 1 frozen prepared deep dish pie shell
- 1/4 cup Italian-style bread crumbs
- 2 tablespoons grated Parmesan cheese
- 1/2 teaspoon kosher salt, divided
- 1/4 teaspoon pepper, divided
- 1/3 cup light mayonnaise
- 1/3 cup garlic-herb cheese spread

### Steps:

1. Preheat oven to 400°F. Cut tomatoes into 1/4-inch-thick slices. Chop basil. Cut prosciutto into thin strips. Place piecrust on baking sheet (for ease in handling); bake 8–10 minutes until lightly browned.
2. Combine bread crumbs and Parmesan cheese; sprinkle 2 tablespoons over bottom of crust. Layer with one-half of the tomatoes, sprinkle with 1/4 teaspoon salt and 1/8 teaspoon pepper, then layer with of one-half of the prosciutto.
3. Combine mayonnaise, cheese spread, and basil; spread mixture over prosciutto. Repeat with remaining halves tomatoes, salt, pepper, and prosciutto. Top with remaining 1/4 cup bread crumb mixture; bake 20–25 minutes or until tomatoes are soft and crust has browned. May be served warm or chilled.



# Candied Tomato and Brie Tart

Active time: 15 minutes

Total time: 45 minutes

Makes 8 servings

## Ingredients:

- 1 refrigerated rolled piecrust
- 1 large egg
- 1 tablespoon water
- 3 medium Hanover tomatoes (about 12 oz)
- 1 tablespoon olive oil
- 3 tablespoons sugar
- 3 tablespoons red wine vinegar
- 1/2 teaspoon kosher salt
- 4 oz Deli Brie cheese
- 1/4 cup fresh basil

## Steps:

1. Preheat oven to 425°F. Unroll piecrust into 10-inch tart pan (or pie dish), pressing into sides; remove excess dough. Prick bottom of crust with fork. Beat egg and water together and brush onto crust. Bake 8-10 minutes until crust is lightly browned. Chop tomatoes coarsely (about 2 1/2 cups).
2. Preheat medium saucepan on medium-high 2-3 minutes. Pour oil into pan; add tomatoes, sugar, vinegar, and salt. Bring to a boil, then reduce heat to low and simmer 10-14 minutes, stirring occasionally, until mixture thickens and tomatoes start to break down; remove from heat.
3. Meanwhile, remove rind from Brie (if desired) and cut into 1-inch cubes. Pour tomato mixture into piecrust and dollop cheese over tomato mixture. Bake 3-4 minutes until cheese starts to melt. Remove tart from oven and let stand 10 minutes to cool. Chop basil finely and sprinkle over tart. Serve warm or chilled.



# Skillet Pork with Red Chile Sauce

Total time: 35 minutes

Makes 4 servings

## Ingredients:

- 1 medium Hanover tomato
- 1 medium yellow onion
- 1/4 cup fresh cilantro
- 1 pork tenderloin (about 1 lb)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1 tablespoon canola oil
- 1 container red enchilada cooking sauce (8-10 oz)
- 1 tablespoon brown sugar
- 8 small corn (or flour) tortillas

## Steps:

1. Chop tomato, onion, and cilantro coarsely. Cut pork into bite-size pieces and season with salt and pepper (wash hands).
2. Preheat large sauté pan on medium-high 2-3 minutes. Place oil in pan, then add pork; cook 3-4 minutes, turning occasionally, until browned on all sides. Remove from pan.
3. Place onions in same pan; cook and stir 2-3 minutes until tender. Reduce heat to medium-low; stir in tomatoes, enchilada sauce, sugar, and pork.
4. Cover and simmer 8-10 minutes, stirring occasionally, until sauce begins to thicken and pork is 145°F. Sprinkle cilantro over pork; serve in tortillas.

# Tomato-Avocado Bowls

Total time: 15 minutes  
Makes 4 servings

## Ingredients:

- 2 medium Hass avocados
- 2 tablespoons fresh cilantro
- 2 medium Hanover tomatoes
- 1 (11 oz) can corn with bell peppers
- 3 tablespoons spicy ranch dressing
- Crispy tortilla strips (optional)

## Steps:

1. Cut avocados in half; discard pits. Scoop out some of the avocado, leaving about 1/2 inch around edges to form bowls; chop the scooped-out avocado. Chop cilantro (leaves only) and tomatoes; place in medium bowl.
2. Drain corn. Stir avocado pieces and corn into tomato mixture until combined. Divide mixture evenly among avocado halves; drizzle with dressing. Top with tortilla strips, if desired. Serve.

# Fish with Chorizo Tomato Sauce

Total time: 30 minutes  
Makes 4 servings

## Ingredients:

- 1 shallot
- 2 medium Hanover tomatoes
- 3 oz cured chorizo
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons capers
- 2 teaspoons dried Italian seasoning
- 1/2 teaspoon crushed red pepper
- 4 (6 oz) flaky fish fillets (such as orange roughy, tilapia, or flounder; about 1 1/2 lb)
- 1/2 cup white wine (or chicken stock)
- 1 tablespoon fresh oregano

## Steps:

1. Dice shallot (2 tablespoons). Chop tomatoes and chorizo coarsely. Preheat large sauté pan on medium 2-3 minutes. Place oil in pan, then add shallots, capers, and chorizo; cook 3-4 minutes, stirring occasionally, until shallots have softened.
2. Stir in tomatoes, Italian seasoning, and red pepper; cook and stir 8-10 more minutes until tomatoes have softened and are saucy.
3. Reduce heat to medium-low. Nestle fish into sauce (wash hands), pour wine over fish, and cover; simmer 5-6 minutes until fish is opaque and separates easily. Meanwhile, mince oregano. Spoon sauce over fish and sprinkle with oregano. Serve.







# Garlic-Herb Tomatoes

Total time: 25 minutes

Makes 4 servings

## Ingredients:

- 3 cloves garlic
- 1 tablespoon fresh basil
- 4 medium Hanover tomatoes
- 1/2 cup crumbled feta cheese

## Steps:

1. Preheat oven to 400°F. Chop garlic and basil finely. Quarter tomatoes; place on baking sheet and top with garlic. Bake 10-12 minutes until tomatoes have softened.
2. Place tomatoes in serving bowl; top with basil and cheese.

# Oven-Roasted Vine-Ripened Tomatoes

Total time: 30 minutes  
Makes 6 servings

## Ingredients:

- Nonstick aluminum foil
- 4 medium Hanover tomatoes
- 3 oz shallots
- 1 teaspoon fresh thyme
- 8 cloves garlic
- 2 teaspoons spicy Montreal steak seasoning
- 1/4 cup extra-virgin olive oil

## Steps:

1. Preheat oven to 450°F; line baking sheet with foil. Slice ends off tomatoes, then cut in half. Cut shallots into chunks; remove thyme leaves from stems.
2. Place all ingredients in bowl; toss to coat. Spread mixture in single layer on baking sheet. Bake 18-20 minutes until vegetables are soft and browned. Spread on toast or crackers.

# Tomato Gnocchi Florentine Soup

Total time: 30 minutes  
Makes 6 servings

## Ingredients:

- 4 large Hanover tomatoes
- 4 cups fresh baby spinach leaves (4 oz)
- 1 (18.7 oz) can tomato-basil soup
- 1 1/2 cups vegetable broth (or stock)
- 2 tablespoons unsalted butter
- 1 teaspoon dried dill
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1 (16 oz) package gnocchi

## Steps:

1. Cut tomatoes in half; squeeze to remove seeds, then chop coarsely. Chop spinach coarsely; set aside.
2. Combine soup, broth, and butter in large saucepan; bring to a boil on medium-high. Stir in tomatoes, dill, salt, and pepper; return to a boil. Reduce heat to medium; cook and stir 12-15 minutes until tomatoes are softened.
3. Puree soup lightly using stick blender. Stir in gnocchi and spinach; cook 2-3 more minutes until spinach wilts. Serve.



# Baked Tomatoes with Chicken Salad

Total time: 30 minutes  
Makes 4 servings

## Ingredients:

- 2 tablespoons unsalted butter
- 2 tablespoons fresh Italian parsley
- 4 large Hanover tomatoes
- 1/2 cup panko bread crumbs
- 1/4 cup shredded Parmesan cheese
- 1/2 teaspoon dried Italian seasoning
- 1/4 teaspoon pepper
- 4 tablespoons sliced almonds, divided
- 8 oz Deli prepared chicken salad

## Steps:

1. Preheat oven to 400°F. Cut butter into small pieces and place in medium bowl to soften. Chop parsley coarsely. Cut off 1/4 inch from top of each tomato; scoop out seeds and flesh.
2. Use fingertips to blend bread crumbs, cheese, parsley, Italian seasoning, pepper, and 2 tablespoons almonds into butter until crumbly.
3. Stir remaining 2 tablespoons almonds into chicken salad. Fill tomatoes with chicken salad; top with crumb topping. Bake 15–20 minutes until lightly browned. Serve.



# Tomato-Basil Shrimp Tortellini

Total time: 20 minutes  
Makes 4 servings

## Ingredients:

- 4 slices prosciutto
- 1 lb peeled/deveined shrimp, tails removed
- Large zip-top bag
- 1/4 cup Italian dressing and marinade
- 1 package fresh cheese tortellini (9–10 oz)
- 1 (0.75 oz) package fresh basil
- 1 large Hanover tomato
- 2 tablespoons unsalted butter
- 1 cup tomato-basil pasta sauce
- 1/4 cup shredded Parmesan cheese

## Steps:

1. Bring water to a boil for tortellini. Cut prosciutto into thin strips. Place shrimp in zip-top bag (wash hands) and add dressing; seal tightly and marinate 10 minutes.
2. Cook tortellini following package instructions; drain. Chop basil and tomato (1 cup) coarsely.
3. Preheat large, nonstick sauté pan on medium 2–3 minutes. Place butter in pan; let melt. Add prosciutto and cook 2–3 minutes, stirring occasionally, until crisp; remove from pan.
4. Add shrimp and marinade to same pan; cook 4 minutes, stirring occasionally. Stir in pasta sauce, tomatoes, basil, and tortellini; simmer 3–4 minutes until shrimp are pink and opaque. Top with cheese. Serve.





Virginia's  
favorite.

[publix.com/HanoverTomatoes](https://publix.com/HanoverTomatoes)



# Thai-Style Grilled Chicken Thighs with Tomato Salad

Active time: 25 minutes

Total time: 60 minutes

Makes 4 servings

## Ingredients:

- 4 tablespoons fresh basil, divided
- 4 tablespoons fresh cilantro, divided
- 1 tablespoon fresh ginger root
- 1 tablespoon brown sugar
- 2 tablespoons reduced-sodium soy sauce
- 2 tablespoons olive oil
- 1 tablespoon minced garlic
- 1 tablespoon sriracha sauce
- 1 tablespoon fish sauce (or Worcestershire sauce)
- Large zip-top bag
- 1 lb bone-in, skin-on chicken thighs
- 4 medium Hanover tomatoes
- Cooking spray

## Steps:

1. Chop basil and cilantro coarsely; peel and grate ginger. Combine 3 tablespoons basil, 3 tablespoons cilantro, ginger, brown sugar, soy sauce, olive oil, garlic, sriracha sauce, and fish sauce until blended. Reserve one-half marinade.
2. Place remaining half marinade in bag; add chicken (wash hands), seal bag tightly, and knead to coat. Let stand 30 minutes (or overnight) to marinate.
3. Preheat grill (or grill pan) on medium. Chop tomatoes and toss with reserved marinade to coat.
4. Coat chicken with spray (discard marinade); grill 8–10 minutes on each side, turning often, until grill-marked and 165°F. Sprinkle with remaining 1 tablespoon each basil and cilantro before serving with tomato salad.

# Flaxseed Salmon with Cucumber-Tomato Salsa

Total time: 30 minutes

Makes 4 servings

## Ingredients:

- 1 tablespoon unsalted butter
- 1 cup white basmati rice
- 2 cups water
- 1/2 teaspoon salt-free garlic-herb seasoning, divided
- 1 lemon, for juice
- 2 limes, for juice
- 2 medium Hanover tomatoes
- 1 seedless cucumber
- 1/2 bunch fresh cilantro
- 1/2 cup sliced green onions
- 1/4 teaspoon hot pepper sauce
- 1/2 teaspoon kosher salt, divided
- 1/4 teaspoon pepper
- 1/4 cup flaxseeds
- 1/4 cup panko bread crumbs
- 4 (4 oz) sockeye (or coho) salmon fillets, skin removed (about 1 lb)
- 1 tablespoon olive oil

## Steps:

1. Melt butter in medium saucepan on medium. Add rice; cook and stir 1 minute. Add water and 1/4 teaspoon seasoning and bring to a boil. Cover and reduce heat to low; simmer 18–20 minutes until water is absorbed and rice is tender.
2. Meanwhile, juice lemon (3 tablespoons) and lime (2 tablespoons). Chop tomatoes and cucumber (1 cup) into small cubes. Chop cilantro coarsely (1/2 cup). Combine tomatoes, cucumbers, cilantro, lime juice, green onions, pepper sauce, 1/4 teaspoon salt, and pepper until blended; set salsa aside. Combine flaxseeds and bread crumbs.
3. Preheat large, nonstick sauté pan on medium 2–3 minutes. Season salmon with remaining 1/4 teaspoon each salt and seasoning, then drizzle with lemon juice. Rub top of salmon with flaxseed mixture, pressing with fingertips to coat evenly (wash hands).
4. Pour oil in pan, then add salmon; cook 3–4 minutes on each side until flesh is opaque and separates easily. Top with salsa and serve with rice.

*\* Always check fish for bones and cook to an internal temperature of 145°F*

# Tomato Chicken Stack Salad

Total time: 15 minutes

Makes 4 servings

## Ingredients:

- 12-15 fresh basil leaves
- 1 tablespoon fresh Italian parsley
- 1 small shallot
- 4 large Hanover tomatoes
- 1 chilled Deli oven-roasted chicken
- 2 tablespoons white balsamic vinegar
- 2 tablespoons extra-virgin olive (or avocado) oil
- 1/2 teaspoon dried Italian seasoning
- 1/4 teaspoon pepper
- 1/4 cup crumbled feta (or goat) cheese

## Steps:

1. Slice basil thinly; chop parsley and shallot finely. Cut tomatoes into 1/4-inch-thick slices. Remove meat of chicken from bones and chop coarsely (2 cups).
2. Prepare dressing by whisking vinegar, oil, Italian seasoning, pepper, parsley, and shallots until well blended.
3. Arrange salad on serving plates, alternating tomato slices, chicken, basil strips, and cheese. Drizzle with dressing and serve.



# Watermelon and Summer Tomato Salad

Total time: 5 minutes

Makes 6 servings

## Ingredients:

- 2 cups watermelon chunks
- 2 medium Hanover tomatoes
- 1 (5 oz) container fresh salad greens
- 1/2 cup crumbled feta cheese
- 1/2 cup champagne vinaigrette

## Steps:

1. Chop watermelon and tomatoes into bite-size cubes. Place greens in salad bowl; top with watermelon and tomatoes.
2. Scatter cheese over salad and drizzle with dressing. Toss and serve.



Publix®