



Exquisite...

Zaatar Passata



Serving Suggestion: Try me stirred through Green Vegetables or Pasta

**TERRA
ROSSA**

Winner of 75 Great Taste Awards
www.terra-rossa.com



Zaatar Passata

About this Condiment

This ultra versatile ready to eat umami zaatar passata/tomato salsa. Flavoured with Palestinian herby zaatar it gives you a taste of the Levant from a jar. It adds a burst of flavour to a variety of dishes whilst adding a good helping of fibre, antioxidants, vitamins and minerals and here are a few ideas on how to enjoy it:

- Use it as a stir through to add a truly yummy flavour to risotto, pasta, new season green vegetables and root vegetable traybakes especially new potatoes.
- It's makes a delicious base for soups, stews and even in making your own baked beans.
- Makes a tasty spread for flat bread, pizza, calzone, or tucked inside wraps and paninis.
- Being ready to eat, use it as a condiment for tofu, paneer and Haloumi cheese kebab skewers.
- Use it to inhece the flavour of your omelette fillings along with your regular ingredients.
- Use it as a sauce to acompany rice, lentils, couscous, bulgur wheat or green wheat Freekeh.



Ingredients: (For allergens see ingredients in **BOLD & CAPS**) Tomatoes, Red Onions, Garlic, Orange Juice, Lemon Juice, Extra Virgin Olive Oil, Date Molasses, Zaatar (Thyme, **SESAME SEEDS**, Sumac, Salt), Pomegranate Molasses, Brown Sugar, Tamarind Molasses, Dukka (Almonds, Chilli, **SESAME SEEDS**, Sumac, Paprika, Coriander, Garlic, Cumin, Cinnamon, Salt, Dill, Bay leaves), Black Pepper, White Wine Vinegar, Coriander, Salt

Care Instructions: Store in a cool, dark, dry place away from sunlight below 20°C. Once opened top up with oil, keep refrigerated and consume within 2 weeks.

About Terra Rossa Sauces



Terra Rossa brings you a delicious range of Great Taste Award Winning UK-made Arabian sauces, relishes and spreads that are infused with a wide range of Jordanian, Palestinian and Lebanese ingredients.

These versatile sauces simply transform the taste of anything they touch. They are ready to eat straight from the jar with freshly baked bread or crudité, as a stir-through to flavour pasta, in marinades, as toppings for any fresh dip as part of a Mezze to share with friends and family.