



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 antioxidants. Here are a few more ideas on how to use it:

- Being ready to eat, it is traditionally mixed with few tablespoons of olive oil and scooped with bread.
- 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 beans to make your own baked beans.
- As a sauce for flat bread, pizza, calzone or tucked inside wraps and paninis.
- Use it as a condiment for barbequed tofu, paneer and Haloumi cheese kebab skewers.
- Mix with rice to stuff vegetables such as aubergine, peppers and even omelette fillings.
- Or simply as a sauce to accompany rice, lentils, couscous, bulgur or 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 and Salt.

Care Instructions: Store in a cool, dark, dry place away from sunlight below 20°C. Once opened top up with olive 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 crudit , 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.