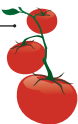




# Red Hot.

NOW IN SEASON

Hot House  
TOMATOES



Hot House Tomatoes are tomatoes grown in ideal conditions to ensure the most delicious results. Plump and firm to the touch, rich in color and flavor, these tomatoes are the closest you can get to homegrown tomatoes year-round. Cook them, can them or show off their natural ripeness in a simple recipe, like the Garden Vegetable Stacker.

Enhance the flavors of all your fresh produce with the pure taste of Kraft Salad Dressings, made with real ingredients and no artificial preservatives.

## Juicy Tomato Facts

- Tomatoes contain vitamins A and C
- California produces nearly half of the world's tomatoes
- Technically the tomato is a fruit, although it is commonly considered a vegetable



©2009 Kraft Foods



## Garden Vegetable Salad Stacker

Prep Time: 10 min Total Time: 10 min Makes: 6 servings, one stack each

2 large tomatoes, each cut into 6 slices  
 6 oz. KRAFT Low-Moisture Part-Skim Mozzarella Cheese, cut into 6 slices  
 1/3 cup KRAFT Zesty Italian Dressing, divided  
 6 slices red onion (about 1 large)  
 12 seedless cucumber slices (about 1 medium)  
 6 fresh basil leaves

**PLACE** 6 of the tomato slices on platter; top each with 1 cheese slice. Drizzle with half of the dressing.

**TOP** each with 1 onion slice, 2 cucumber slices and second tomato slice.

**DRIZZLE** with remaining dressing; top with basil.

## Greek Vegetable Stacker

Substitute 1 pkg. (8 oz.) ATHENOS Traditional Feta Cheese for the mozzarella cheese and KRAFT GOOD SEASONS Greek Vinaigrette with Feta Cheese and Oregano Dressing made with Extra Virgin Olive Oil for the Italian dressing. Substitute 2 Tbsp. chopped mint for the basil.



**Nutrition Information** (per serving): Calories 150; Total fat 9g; Saturated fat 4g; Cholesterol 20mg; Sodium 450mg; Carbohydrate 8g; Dietary fiber 1g; Sugars 5g; Protein 9g; Vitamin A 15%DV; Vitamin C 20%DV; Calcium 25%DV; Iron 2%DV

For more recipes, visit [Kraftfoods.com](http://Kraftfoods.com)

pure **KRAFT**