

Tomato Pie

Recipe courtesy of Paula Deen

Ingredients

- 4 tomatoes, peeled and sliced
- 10 fresh basil leaves, chopped
- 1/2 cup chopped green onion
- 1 (9-inch) prebaked deep dish pie shell
- 1 cup grated mozzarella
- 1 cup grated cheddar
- 1 cup mayonnaise
- Salt and pepper

Directions

Preheat oven to 350 degrees F.

Place the tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes.

Layer the tomato slices, basil, and onion in pie shell. Season with salt and pepper. Combine the grated cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake (uncovered) for 30 minutes or until lightly browned.

To serve, cut into slices and serve warm.

I like to add ham on top of the tomatoes. As well I normally bake the thawed pie shell to about 80%. As in if it says to prebake for 10 min's I cook it 8. Do not forget to poke the pie shell with a fork on bottom and sides.

