

Tomato Pie

A savory summertime Tomato Pie made by layering tomatoes slices, basil onion and a cheese spread into a pie crust and baking it until golden and bubbly.

Prep Time	Cook Time	Total Time
20 mins	30 mins	50 mins

Course: Main Course Cuisine: American Servings: 6 people
 Calories: 472kcal Author: Lauren Allen



4.78 from 68 votes

Ingredients

- 5 roma tomatoes , peeled and sliced
- 10 fresh basil leaves , chopped
- 1/2 cup green onion (or red onion), chopped
- 1 9-inch pre-baked pie crust
- 1 cup shredded mozzarella cheese
- 1 cup freshly shredded cheddar cheese
- 3/4 cup mayonnaise (or half mayo, half Greek yogurt)
- 2 Tablespoons freshly grated parmesan cheese
- salt and freshly ground black pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Place the tomatoes in a colander in the sink in a single layer. Sprinkle with salt and allow them to rest for 10 minutes.
3. Use a paper towel to pat-dry the tomatoes and make sure most of the excess juice is out. (You don't want wet (juicy) tomatoes or your pie will turn out soggy).
4. Layer the tomato slices, basil, and onion in pre-baked pie shell (see my note above in the post about how I prepare the pie crust.) Season with salt and pepper.
5. Combine the grated cheeses and mayonnaise or Greek yogurt together.
6. Spread mixture on top of the tomatoes and sprinkle parmesan cheese on top.
7. Bake for 30 minutes or until lightly browned. Allow to rest for at least 15 minutes before cutting and serving.
8. You might also like, Garden Vegetable Pie.

Notes

Adapted from Paula Deen

Nutrition

Calories: 472kcal | Carbohydrates: 21g | Protein: 14g | Fat: 36g | Saturated Fat: 10g | Cholesterol: 36mg | Sodium: 604mg | Potassium: 336mg | Fiber: 2g | Sugar: 3g | Vitamin A: 1285IU | Vitamin C:

15.6mg | Calcium: 361mg | Iron: 1.5mg

<https://tastesbetterfromscratch.com/tomato-pie/>