

RECIPE | TOMATOES

CLOUD 9[®] CAPRESE PIE



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INGREDIENTS

- 1 dry pint** Cloud 9[®] Bite-Sized Fruity Tomatoes, halved & divided
- 2** cloves garlic, minced
- 1** 9-inch pie shell, pre-baked
- ½** onion, diced
- 8 oz** ball of mozzarella
- ¼ cup** fresh basil, chopped & divided
- ⅓ cup** mayonnaise

- ⅓ cup** plain Greek yogurt
- 1 tbsp** olive oil
- 1 tbsp** fresh oregano, chopped
- 2 tsp** balsamic vinegar
- Salt and pepper, to taste



70 min

30 min | **40 min**
PREP. | COOKING



6



easy

DIRECTIONS

- Pre-heat oven to 350° F.
- Place the sliced tomatoes in a single layer on parchment paper inside a baking pan, and sprinkle both sides with salt. Let sit for 15 minutes to let liquids drain, then blot with paper towels. Set aside 10 pieces for garnish.
- Add olive oil to a skillet over medium-high heat and sauté the onions until they start to brown on the edges. Add the garlic, oregano, and half the basil and cook for an additional minute. Remove from heat.
- Cut the ball of cheese in half. Shred one half, and thinly slice the other half into 1/4" slices.
- Sprinkle the bottom of the pre-cooked pie shell with the herbed onion mixture. Place a layer of sliced tomatoes in an even layer on top of the onions, followed by a layer of the sliced mozzarella cheese. Drizzle with the balsamic vinegar. Repeat layering process to create two layers.
- In a medium bowl, mix together the grated cheese, mayonnaise, yogurt, and remaining basil. Season with salt & pepper.
- Spread the cheese mixture into the pie crust and garnish with remaining tomato slices.
- Bake uncovered for 40 minutes until browned & bubbly. Let cool for at least 1 hour before slicing.