



RECIPE | TOMATOES

SOUTHERN TOMATO PIE



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INGREDIENTS

4 Pure Flavor® Roma Tomatoes, sliced
2 pre-baked pie crusts
8 oz cheddar cheese
8 oz Monterey Jack cheese
8 oz Parmesan cheese
1 cup mayonnaise
¼ cup white onion, grated

¼ cup Dijon mustard
1 tsp sugar
Fresh basil leaves, sliced thin for garnish
Salt, pepper to taste

DIRECTIONS

- 1** Preheat oven to 350°F. Lay tomato slices on a paper towel. Sprinkle with salt and sugar. Place a second paper towel over the tomatoes and leave for 5-10 minutes.
- 2** In a large bowl, combine cheddar, Monterey Jack, Parmesan, mayonnaise, and onion. Mix well.
- 3** Brush Dijon mustard onto the pie crust. Add a layer of the cheese mixture and top with tomatoes.
- 4** Bake for 20 minutes and broil for 2-4 minutes. Remove pie from oven when the top is perfectly browned. Top with basil and serve warm.



40 min

20 min
PREP.

20 min
COOKING



4



easy