



RECIPE | TOMATOES

# SOUTHERN TOMATO PIE



40 min

20 min  
PREP.

20 min  
COOKING



4



easy

## 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.

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