

Tomato Pie

Submitted by Lori Goldmann



- 1 pre-baked deep dish pie crust
- 8-10 plum tomatoes
- Salt & pepper
- 1-2 tsp dried basil
- ¼ cup sliced green onions
- ½ cup Greek yogurt
- ½ cup mayonnaise
- ½ tsp onion powder
- 1 cup shredded mozzarella
- 1 cup shredded cheddar
- ¼ cup grated or shredded parmesan

Prepare Tomatoes: Peel tomatoes by cutting a small cross in stem end of tomato and dropping into a pot of simmering water for 1 minute, then immediately moving them to large bowl of ice water. Using a paring knife, peel skin from tomatoes. Slice tomatoes thickly and place between layers of paper towel-covered newspapers, sprinkling with salt, pepper and basil. Cover last layer and let sit for 30 minutes up to 2 hours to draw moisture out of tomatoes (so pie doesn't get too juicy or soggy).

Preheat oven to 350°.

In medium bowl stir together yogurt, mayo and onion powder. Add mozzarella and cheddar and stir well; set aside.

In pre-baked pie crust, layer tomatoes, sprinkling with green onions and extra salt, pepper and basil to taste. Spread yogurt-cheese mixture over top, sealing edges to crust. Sprinkle top with shredded parmesan. Bake 30-45 minutes or until top is nicely browned. Cool 15 minutes. Serve warm or at room temperature.

