

Southern Tomato Pie

Adapted from Southern Living Magazine, by Chef Jen

Ingredients:

- Premade pie crust, or single pie crust recipe from scratch
- 2 lbs fresh tomatoes
- ½ tsp salt
- 1 medium Vidalia onion, diced
- ½ cup fresh chopped herbs: Parsley, Basil and Scallions or chives
- 1 tbsp olive oil
- 2 tbsp nonfat plain Greek yogurt
- 2 tbsp mayo
- ½ cup fresh shredded gruyere cheese
- ¼ cup fresh shredded sharp cheddar cheese
- ¼ cup grated parmesan

Preparation:

1. Let pie crust warm up slightly to room temperature, or until it's pliable. Layer in 9" pie plate. Cover the entire crust with foil. Fill dish with pie weights or bag of dry beans to prevent the crust from bubbling up. Pre-bake the pie crust in a 400°F oven ~ 10-20 minutes. Turn down oven to 350°F.
2. While crust is baking, slice tomatoes into ~ ¼ "slices, removing excess seeds as you go. Layer on paper towels and lightly sprinkle with salt. Let tomatoes rest and prep onion.
3. Heat 1 tbsp olive oil in skillet, add diced onion and sauté until translucent and tender ~ 10-15 minutes.
4. When crust is baked, set on cooling rack and cool until you are able to safely handle the beans or weights and foil. Pat dry the tomatoes with clean kitchen or paper towel.
5. In a layer fashion, cover the bottom of the pie crust in tomato, sprinkle with onion and chopped herbs until all are used up.
6. in a small bowl, mix cheeses, mayo and yogurt. Dollop mixture over tomato pie. Using either aluminum foil or a pie crust protector, cover the edge of crust to prevent burning. Bake at 350 for ~ 25-30 minutes, or until cheese is bubbly and lightly browned.
7. Let cool slightly, cut into 8 pieces and serve immediately.



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