

Tomato Pie

Ingredients

- 9inch pie shell
- 3 cups (3-4 tomatoes), seeds removed then diced
- 1 large onion, diced
- 3 cloves of garlic, minced
- ¼ cup basil, chiffonade cut
- 2 cups mozzarella, grated
- ¾ cup mayonnaise
- 1 tsp of hot sauce
- Salt & pepper



Directions

1. Preheat oven to 350F. Bake pie crust in oven for 10 minutes until lightly golden. Remember to dock or put beans in the bottom so it doesn't shrink.
2. Combine tomatoes, onions, garlic, and basil in glass bowl.
3. Microwave tomato/onion mixture 3-5 minutes to slightly cook the onions and release more juices from the mixture.
4. Drain the mixture with a towel or strainer.
5. Mix the mozzarella, mayo, hot sauce, and dash of salt and pepper in a bowl.
6. Grate parmesan cheese on the bottom of the pie crust. The cheese helps keep the bottom from getting too soggy.
7. Spoon the tomato mixture into the pie pan.
8. Top with the cheese mixture that should look lumpy but spread it evenly.
9. Bake for 20-30 minutes until bubbly and topping golden brown.
10. Let set for about 8 minutes before slicing.