



Southern Tomato Basil Pie

8— 10 portions

Ingredients:

- 1 9" pie crust, at least 2" deep
- 5 slices Smoked cheddar
- 2 1/2 cups Whole peeled tomatoes, no salt added
- 1/2 cup Mayonnaise
- 1/2 cup Parmesan, shredded
- 1/2 cup Half and half
- 2 Eggs, whole
- 2 Tbsp Green onion, thinly sliced
- 1 Tbsp Black pepper, coarse ground
- 1/2 cup Basil, stemmed, rough chopped

Instructions:

1. Set the oven for 400F and let it pre heat.
2. Slice the whole peeled tomatoes into 1/2" thick slices, as best as you can. Drain them with a colander for at least 10 minutes.
3. In a separate bowl, mix together the mayo, parmesan, half and half, eggs, green onion, pepper and basil together until smooth.
4. Line the pie crust with the smoked cheddar as evenly as you can.
5. Pour half of the filling mix into the bottom of the pie crust.
6. Spread the sliced tomatoes in an even layer on top of the filling.
7. Pour the rest of the filling on top of the tomatoes, and stir briefly with a spoon to mix in.
8. Set the pie into a pan and bake in the oven for 40-45 minutes, until the mix is set and jiggles when you shake it.
9. Remove from the oven and allow to cool for at least 30 minutes before slicing.

Recipe and photo courtesy of Kraft Heinz.