Tomato Pie – Easy and Delicious! (Some add Bacon for more Flavor)



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# Ingredients:

1 (9 inch) pie shell 1/3 cup grated Parmesan cheese

7 ripe tomatoes, sliced ground black pepper to taste

1 yellow onion 2 teaspoons fresh basil

3/4 cup mayonnaise 2 teaspoons fresh oregano

1/3 cup shredded mozzarella cheese

**Directions:**

1. Preheat oven to 350 degrees F (175 c).
2. Bake the pastry shell for 8- 10 minutes or until browned.
3. Slice onion and place in the bottom of the pastry shell. Slice tomatoes and arrange over onions. Add black pepper to taste
4. In a medium bowl, combine mozzarella, parmesan and mayonnaise. Spread this mixture evenly over tomatoes.
5. Bake at 350 degrees F (175 c) for 20 – 25 minutes or until golden brown. Once cooked, garnish with fresh herbs.