

**Cleveland County Kitchen  
August 2019  
Food of the Month – Tomatoes  
Recipe – Tomato Pie  
Chef: Debra Blanton**



Yield: 6-8 servings

**Ingredients:**

- 1 - 9-inch pie crust
- 3 medium-large firm ripe tomatoes, sliced about ¼ inch thick
- 1 bunch green onions, sliced
- Basil (fresh or dry to taste)
- Hot pepper, sliced (1 or to taste)
- 1 cup shredded sharp cheese
- 1 cup shredded mozzarella cheese
- 1 cup mayonnaise
- Salt, ground black pepper and other spices, to taste



**Directions:**

1. Preheat oven to 400 degrees. Bake pie shell.
2. Reduce oven temperature to 350 degrees.
3. Slice 3 tomatoes and place in baked pie shell.
4. Add sliced green onions, basil and sliced hot peppers.
5. Sprinkle with salt, pepper, and other spices to taste.
6. Mix together: shredded cheeses - sharp and mozzarella, with mayonnaise.
7. Spread mixture over vegetables. Sprinkle paprika over pie as desired for color.
8. Bake pie in a 350-degree oven for 30 minutes or until done.

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