

TOMATO PIE

INGREDIENTS

1 deep dish pre made pie crust
1 medium - large yellow onion, sliced
4 - 6 cups tomatoes, sliced and pressed through strainer to drain excess liquid. Use a potato masher to squeeze tomatoes through strainer.
2 cups pre-packaged shredded mixed Italian cheeses (provolone, asiago, mozzarella and parmesan).
3/4 cups plain greek yogurt
1/4 c fresh basil, cut in chiffonade
Frank's hot sauce
Black pepper, salt to taste



DIRECTIONS

1. Pre heat oven 350 degrees.
Prick base of thawed pie crust.
Place on baking sheet and bake for 8-10 minutes.
2. Remove from oven, layer onions on base of pie crust, followed by tomatoes. Place chiffoned basil on top of tomatoes. Add fresh ground pepper to taste.
3. In a small bowl, combine cheese, yogurt and 6 dashes (more to taste) of Franks hot sauce. Mix thoroughly and spread on top of tomato layer.
4. Bake 350 degrees for 20-25 minutes



This is a great and tasty way to use up tomatoes at the height of the season, and a season's end.