

HEIRLOOM TOMATO PIE

- 1 – 9” pie shell – store-bought is ok 😊
- 3 C. heirloom tomatoes, chopped
- 1/2 tsp. kosher salt
- 1/4 C. herbs, mixed - basil, parsley, chive, thyme
- 2 C. mixed cheeses, grated – cheddar, jack, goat, mozzarella
- 1/2 C. mayonnaise
- 2 eggs
- 2 tsp. hot sauce of your choice
- Salt and Pepper, pinch of each

Preheat the oven to 350°F, place rack in the center of the oven.

With a fork, poke holes in the bottom of the pie crust. Pre-bake the crust for 8 to 10 minutes, until lightly browned. Allow to cool.

Place the chopped tomatoes in a colander, then sprinkle with salt, toss them gently. Allow the tomatoes to drain while you pre-bake the crust.

Squeeze as much moisture out of the chopped tomatoes as you can, then place them in a large bowl.

Add the herbs, cheeses, mayonnaise, egg, hot sauce, salt, pepper. Toss gently.

Spread the mixture in the pie shell.

Bake at 350°F until browned and bubbly, 25 to 45 minutes.

Let it rest before slicing!

Best served with a fresh salad and lots of love!