

Tomato Pie



Prep time **10 minutes**

Cook time **35 minutes**

Serves **6-8**

Ingredients

- 1 Pillsbury Pie Crust
- 2-3 large tomatoes, sliced
- ¼ cup scallions, chopped
- 1 cup mayonnaise
- 1 cup Parmesan cheese, grated/shredded
- Salt & Pepper, to taste

Preparation

1. **Preheat oven to 400F**
2. Place tomato slices on bottom of the pie shell in one or two layers, season with salt & pepper
3. Spread the scallions evenly over tomatoes.
4. Mix mayonnaise and parmesan cheese in a bowl, spread mixture evenly over tomatoes
5. Bake in oven until golden brown and bubbling, about 30-40 minutes
6. Let cool 15-20 minutes before slicing/serving

Tips

To prevent soggy pie crust, you can par bake your pie crust. See directions on the frozen pie crust container.