



Smiling Chef Tomato Pies

Prep Time: 30 minutes
Bake Time: 1 hour 25 min
Yield: 1 9inch pie

INGREDIENTS

Crust:

1.5 cups all purpose flour

4 oz. butter

1 oz. coconut oil or lard

1/4 cup ice cold water

Filling:

6 to 10 tomatoes, sliced (depending on variety)

1 tablespoon minced garlic

2 tablespoons minced onion

1 teaspoon Italian seasoning

1 teaspoon black pepper

2 teaspoons kosher salt

1 cup pimento cheese (favorite variety)

1 cup mozzarella cheese, shredded

1/4 cup fresh basil, chopped

1/4 cup grated Parmesan

Seasoned bread crumbs (Italian), as needed

1 tablespoon olive oil

DIRECTIONS

1. For the crust, freeze the butter and the flour. Shred the butter into the flour and add the coconut oil or lard. Mix until the butter looks like small beads, working quickly with your hands or a dough hook mixer attachment. Add the cold water and mix until just combined. Form into a ball and wrap with plastic wrap. Place in the refrigerator for 2 hours minimum.

Remove from refrigerator and using a little bench flour roll into a shape large enough for your deep dish pie pan.

NOTE: You can just use a store bought pie crust to save time.

2. For the filling. Dry the excess moisture from the tomatoes with a paper towel. Place half of the tomatoes into the pie crust to cover the bottom. Cook the onions, garlic, salt, pepper, and Italian seasoning for a few minutes in the olive oil. Distribute half the garlic onion mixture over the first half of the tomatoes. Spoon the pimento cheese evenly over the tomatoes. Place the other half of the tomatoes on top of the pimento cheese and distribute the rest of the onion and garlic mixture over them. You can add a bit of bread crumbs. Next sprinkle the mozzarella cheese over the tomatoes. Next sprinkle the fresh basil over the cheese. Last sprinkle the Parmesan cheese over the basil.

NOTE: The more watery your tomatoes are, the more bread crumbs you may need.

3. Spray some foil with nonstick cooking spray and cover the pie. Bake for 45 minutes covered at 350 degrees. Remove the foil and bake for another 15 minutes. Remove from the oven and let it rest for about 25 minutes at room temperature before slicing. Enjoy!

NOTE: The longer it rests, the easier it will be to cut.

