

Savory Tomato & Gruyere Pie

Author: Elise at Simply Recipes

Carolyn T's
Main Cookbook

Servings: 8



- 1 whole pie shell, 9 inch**
- 1/2 whole yellow or red onion, chopped finely**
- 3 1/2 cups tomatoes, cut in half horizontally, squeezed to remove excess juice, roughly chopped, to yield 3 -4 cups**
- 1/4 cup basil, sliced in thin strips**
- 2 cups grated cheese (combination of Gruyere and Mozarella or sharp cheddar and Monterey Jack)**
- 3/4 cup mayonnaise**
- 1 teaspoon Tabasco sauce (or more to taste)**
- Salt and freshly ground black pepper**
- Basil leaves for garnish**

Categories: Vegetarian

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 388 Calories; 33g Fat (74.2% calories from fat); 10g Protein; 16g Carbohydrate; 2g Dietary Fiber; 37mg Cholesterol; 450mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 Vegetable; 4 Fat.

Notes: NEXT TIME: I'll spread a layer of light cream cheese (very softened) over the bottom and up the sides of the pie crust. It needs to be solid, otherwise the juice will leak through to the flaky pastry. If using Gruyere, it's a very salty cheese, so go very easy on the salt.

Description: SENSATIONAL, that's all I have to say about it.

1 Preheat oven to 350°F. Place pie shell in oven and cook for 8-10 minutes or longer until lightly golden. If you are starting with a frozen crust, you'll need to cook it a little longer. If you are using a homemade crust, freeze the crust first, then line the crust with aluminum foil and pre-bake it for 20 minutes, then remove the foil and bake an additional 10 minutes.

2 Squeeze as much moisture as you can out of the chopped tomatoes, using either paper towels, a clean dish towel, or a potato ricer. Squeeze gently in your hands, too, to get the last bit of juice out, without pulverizing the tomato flesh in the process.

3 Sprinkle the bottom of the pre-cooked pie shell with chopped onion. Spread the chopped tomatoes over the onions. Sprinkle the sliced basil over the tomatoes.

4 In a medium bowl, mix together the grated cheese, mayonnaise, Tabasco, a sprinkling of salt and freshly ground black pepper. The mixture should be the consistency of a gooey snow ball. Spread the cheese mixture over the tomatoes.

5 Place in oven and bake until browned and bubbly, anywhere from 25 to 45 minutes