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# Tomato Corn Pie

*Adapted significantly from Simply Recipes blog*

Internet Address:



*Oh my goodness, YES!*

- 1 whole pie shell, 9 inch unbaked
- 2 teaspoons canola oil
- 1/2 whole yellow or red onion, chopped finely
- 2 cups fresh corn, cut off the cobs (2-3 ears)
- 1 teaspoon Sriracha sauce (or more to taste)
- 2 1/2 cups tomatoes, cut in half horizontally
- 3 ounces Boursin cheese, at room temperature, garlic flavored
- 1/4 cup basil, sliced in thin strips
- 2 1/2 cups grated cheese, a combination of Gruyere and Mozzarella
- 2/3 cup mayonnaise
- Freshly ground black pepper
- Basil leaves for garnish

## Servings: 7

*NOTES: If using Greyere, it's a very salty cheese, so go very easy on the salt*

1. Preheat oven to 400°F. Line the unbaked pie shell with waxed paper and add pie weights, pushing them up the sides if possible. Bake for 10 minutes or longer until lightly golden. Reduce oven temp to 350° and bake for another 5-10 minutes. Remove pie shell from oven. Allow to cool just a couple of minutes and gently remove waxed paper (and pie weights), using the waxed paper as a sling. Set pie shell on a rack while you complete the rest of the pie. You can make the pie shell earlier in the day and let it sit at room temp until you're ready to continue.
2. Squeeze as much moisture as you can out of the chopped tomatoes, then drain on paper towels. Again squeeze gently in your hands, too, to get the last bit of juice out, without pulverizing the tomato flesh in the process. Chop the tomatoes into small bite-sized pieces.
3. In a medium saute pan heat canola oil and cook over medium heat until the onion is limp. Turn up the heat and add the corn and continue cooking until the corn has browned just a little bit, at the most 2 minutes. Remove from heat and add the hot sauce and stir to mix it well. Set aside.
4. Spread the softened Boursin cheese all over the bottom of the baked pie shell, then gently pour in the onion-corn mixture and spread it around, out to the edges too. Spread the chopped tomatoes over the onions. Sprinkle the sliced basil over the tomatoes.
5. In a medium bowl, mix together the grated cheeses, mayonnaise and freshly ground black pepper. Using your hands (it's gooey) drop small little clumps of the cheese mixture all over the top of the pie, spreading it out to the edges as much as possible. There will still be a few holes here and there.
6. Bake until browned and bubbly, anywhere from 25 to 45 minutes. Cool for 10-15 minutes, sprinkle top with more chopped basil and serve in wedges.

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Per Serving (excluding unknown items): 546 Calories; 46g Fat (71.8% calories from fat); 15g Protein; 25g Carbohydrate; 4g Dietary Fiber; 64mg Cholesterol; 631mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 6 Fat; 0 Other Carbohydrates.

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