

Tomato Pie

Ingredients

- 1 unbaked deep-dish pie shell
- 3 medium tomatoes, sliced
- ½ teaspoon basil
- 1 bunch green onions
- Salt and pepper
- 2 cups shredded sharp cheddar cheese
- 1 cup mayonnaise
- 2 eggs, beaten

Materials

- Pie pan
- Cutting board
- Whisk
- Large bowl
- Measuring spoons
- Sharp knife

Instructions

1. Preheat oven to 350°F.
2. Bake unbaked pie shell for about 5 minutes.
3. Remove pie shell from the oven and layer the tomatoes, basil, and green tips of the onions. Add salt and pepper to taste.
4. In a bowl, mix the cheese, mayonnaise, and eggs.
5. Pour the egg mixture over the tomato mixture.
6. Cook for 45 minutes to an hour or until golden brown.



Serves: 8