

Vegetable Pie

From Barbara Neumann

Gather Ingredients: This recipe is easily adaptable, so use whatever veggies you like or have on hand! Chopped broccoli, asparagus, spinach, bell pepper, and mushrooms would all taste great. Sauté them as directed in step 2. You could also substitute plain Greek yogurt for the mayonnaise.

Equipment

- Pie Pan

Ingredients

- 1 9-inch pre-baked pie crust
- 3 tomatoes , peeled and sliced (Roma work best)
- 1 small zucchini , sliced into rings
- 1 small yellow squash , sliced into rings
- 1/2 cup sweet onion (or red onion), sliced
- 10 fresh basil leaves , chopped
- 1 cup shredded mozzarella cheese
- 1 cup freshly shredded cheddar cheese
- 3/4 cup mayonnaise (or half mayo, half Greek yogurt)
- 2 Tablespoons freshly grated parmesan cheese
- salt and freshly ground black pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Place the tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes.
3. Use a paper towel to pat the tomatoes dry and make sure most of the excess juice is out. (You don't want very wet tomatoes or your pie will turn out soggy).
4. Heat a large skillet over medium-high heat. Season zucchini and squash with salt and pepper. Sauté the squash in a single layer for 2-3 minutes on each side or until golden brown. Remove to a paper towel.
5. Layer the zucchini, squash, tomato slices, and onion on the bottom of the pie shell. (Make sure pie shell is pre-baked, and completely cool, to avoid sogginess).
6. Sprinkle basil on top.
7. Combine the grated cheeses and mayonnaise together. Smooth cheese mixture over the top and sprinkle parmesan cheese on top.

8. Bake for about 30 minutes or until lightly browned. Allow to cool for at least 15 minutes.
9. To serve, cut into slices and serve warm.

Notes

Make Ahead Instructions: The squash, zucchini, and onion may be sliced up to one day ahead of time. The cheese spread may also be made ahead and just kept in the fridge.

To Freeze: I don't recommend freezing this recipe because the vegetables may make the crust soggy when it thaws, and the mayo in the topping doesn't freeze well. You may use a frozen, thawed pre-baked pie shell, to save time.

Nutrition

Calories: 252kcalCarbohydrates: 4gProtein: 9gFat: 20gSaturated

Fat: 5gCholesterol: 27mgSodium: 351mgPotassium: 227mgFiber: 1gSugar: 3gVitamin

A: 705IUVitamin C: 12mgCalcium: 265mgIron: 0.5mg