

# Tomato & Goat Cheese Pie

*with Sweet Pepper & Basil*

In the venerable tradition of American Southern cooking, tomato pies like this one hold a special place. The flakiness of the pie crust, the tangy silkiness of the goat cheese and the natural, complex sweetness of the summer sweet pepper and tomatoes create a hearty meal full of delicious flavor. When assembling your pie, seasoning the tomatoes with salt and pepper is essential. It will bring out their taste and harmonize the elements of the dish, creating something truly unforgettable.



## Ingredients

- 1 Pie Crust
- 4 Ounces Sweet Pepper
- 3 Cloves Garlic
- 2 Tomatoes
- 1 Red Onion
- 1 Bunch Basil

## Knick Knacks

- 1 Tablespoon Sherry Vinegar
- ½ Cup Crumbled Goat Cheese
- ½ Cup Grated Parmesan Cheese
- ¼ Cup Panko Breadcrumbs
- 1½ Tablespoons Tomato Pie Spice Blend  
(All-Purpose Flour, Ground Mustard Powder & Ground Dried Thyme)

**Makes 3 Servings**

**About 590 Calories Per Serving**

**Prep Time: 10 min | Cook Time: 35 to 45 min**





1



## Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Peel and mince the garlic. Cut out and discard the stem, ribs and seeds of the sweet pepper; thinly slice into rings. Peel, halve and thinly slice the onion. Cut the tomatoes into ¼-inch-thick slices. Pick the basil leaves off the stems; discard the stems.

2



## Cook the aromatics & sweet pepper:

In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **onion** and **sweet pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Stir in the **vinegar**; cook, stirring frequently, 30 seconds to 1 minute, or until well combined. Remove from heat and season with salt and pepper to taste.

3



## Make the Parmesan-breadcrumb topping:

While the aromatics and sweet pepper cook, in a small bowl, combine the **Parmesan cheese** and **breadcrumbs**; season with salt and pepper to taste. Stir in enough olive oil to moisten the mixture slightly.

4



## Assemble the pie:

Layer **half the tomatoes** onto the bottom of the **pie crust** in an overlapping pattern; season with salt and pepper. Top with the **cooked aromatics and sweet pepper**, **half the spice blend**, **half the goat cheese** and the **basil**; drizzle with olive oil and season with salt and pepper. Repeat with the **remaining tomatoes**, **spice blend** and **goat cheese**.

5



## Top the pie:

Evenly top the **assembled pie** with the **Parmesan-breadcrumb topping**; season with salt and pepper.

6



## Bake the pie & serve your dish:

Place the **topped pie** on a sheet pan. Bake, turning halfway through, 20 to 22 minutes, or until the topping and crust are golden brown. Remove from the oven and let stand for 5 minutes before serving. Enjoy!