**Tomato Pie
Recipe courtesy of Paula Deen**

Total Time:
1 hr 15 min
Prep: 20 min
Inactive: 10 min
Cook: 45 min
Yield:6 servings

Ingredients

4 tomatoes, peeled and sliced
10 fresh basil leaves, chopped
1/2 cup chopped green onion
1 (9-inch) prebaked deep dish pie shell
1 cup grated mozzarella
1 cup grated cheddar
1 cup mayonnaise
1/2 cup Parmesan cheese
Salt and pepper

Directions

Preheat oven to 350 degrees F.
Place the tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes.
Layer the parmesan cheese, then the tomato slices, basil, and onion in pie shell. Season with salt and pepper. Combine the grated cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake for 30 minutes or until lightly browned.
To serve, cut into slices and serve warm.
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Read more at: http://www.foodnetwork.com/recipes/paula-deen/tomato-pie-recipe.html?oc=linkback