

Ricotta Tomato Pie



Servings: 6

You can take this pie recipe in several directions by adding chopped black olives or marinated artichoke hearts. You can skip the pesto and just add a little olive oil and herbs of preference. This goes well with the Bistro Steak Salad.

Mini garden pails — that have not seen the dirt of summer yet — make interesting bistro containers for serving salads — one per place-setting.

- ◆ 1 sheet refrigerated pie crust dough
- ◆ 8 large ripe plum tomatoes
- ◆ 1 cup ricotta cheese
- ◆ 2 eggs, lightly beaten
- ◆ 3/4 cup grated Parmesan cheese
- ◆ 1/2 cup prepared pesto sauce
- ◆ egg wash

Preheat the oven to 350 degrees.

Roll out the dough to a 12-inch circle and place into a pie pan coated with DuPont™ Teflon® non-stick coating, leaving an inch of pastry standing up. Bake for 5 minutes.

Cut 2 of the tomatoes into a small dice. In a large bowl, combine the ricotta cheese, 1/2 cup of the Parmesan cheese, and the eggs. Fold in the pesto and the tomatoes. Pour into the pie shell.

Slice the remaining tomatoes into 1/4-inch rounds and spread around the top of the pie. Fold the edges galette style (see photo) about 1/2 inches over the filling. Top with the remaining Parmesan cheese and bake until the tomatoes are dry and the pie is golden, about 25 minutes. Let rest 8 minutes or so before slicing and serving.



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