

## Cheesy Bacon & Tomato Pie: A Crowd-Pleasing Savory Delight

Savory Tomato Pie with Bacon & Onion



**OVEN**  
**375°F**

**TIME**  
**45 min**

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**SAVE**  
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### INGREDIENTS

- 1 deep-dish pie crust, pre-baked
- 6-8 slices halal-certified turkey bacon, cooked and crumbled
- 1 large yellow onion, thinly sliced
- 2 medium tomatoes, thinly sliced
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 tablespoon all-purpose flour
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 tablespoon chopped fresh chives or parsley (optional, for garnish)

### DIRECTIONS

- 1. Preheat : Oven & Prep Bacon:** Preheat your oven to 375°F (190°C). Cook the halal turkey bacon in a skillet until it's perfectly crisp. Once cooked, remove it from the pan, crumble it into small pieces, and set aside.
- 2. Sauté Onions:** In the same skillet (or a clean one), sauté the thinly sliced yellow onion over medium heat until it becomes soft, translucent, and slightly caramelized. This brings out their natural sweetness.
- 3. Prepare : Creamy Mixture:** In a large mixing bowl, combine the mayonnaise, sour cream, all-purpose flour, garlic powder, salt, and black pepper. Whisk everything together until you have a smooth, well-blended mixture. The flour helps to thicken the filling as it bakes.
- 4. Assemble the : Pie:** Take your pre-baked deep-dish pie crust. Spread the creamy mayo mixture evenly over the bottom of the crust.
- 5. Layer : Ingredients:** Now, begin layering! Arrange the crumbled cooked turkey bacon, followed by the sautéed onions, then the thinly sliced tomatoes. Finally, sprinkle the shredded mozzarella cheese generously over the top.
- 6. Add : Garnish (Optional):** If you desire, sprinkle the chopped fresh chives or parsley over the top of the pie for added freshness and color before baking.
- 7. Bake:** Place the pie on a baking sheet (to catch any potential drips) and bake in the preheated oven for 40-45 minutes. The pie is ready when the cheese is melted, bubbly, and beautifully golden brown on top.
- 8. Cool & : Serve:** Allow the pie to cool slightly before

slicing and serving. This step is crucial, as it allows the filling to set and prevents it from being too runny. About 10-15 minutes of cooling time is usually sufficient.

## SWAPS & NOTES

**Pie Crust:** Using a pre-baked deep-dish pie crust saves a lot of time and ensures a crispy bottom.

If you prefer to make your own, go for it!

**Halal Turkey Bacon:** The recipe specifically calls for halal-certified turkey bacon, which provides a savory, smoky flavor.

If you don't require halal, regular pork bacon or beef bacon can also be used, cooked until crisp.

## TIPS FOR SUCCESS

**Pre-bake the Crust:** Don't skip pre-baking your pie crust!

This prevents a soggy bottom and ensures a perfectly flaky base.

Drain Tomatoes: For juicier tomatoes, you might want to lightly salt the slices and let them sit on paper towels for 10-15 minutes before adding them to the pie.

This draws out excess moisture, preventing a watery pie.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cheesy-bacon-tomato-pie-a-crowd-pleasing-savory-delight/>