

Savory Tomato Onion Pie with Crispy Turkey Bacon & Cheese

Savory Tomato Onion Pie with Crispy Turkey Bacon: A Rich and Flavorful Delight!



OVEN
375°F

TIME
8-10 min

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INGREDIENTS

- 1 deep-dish pie crust, pre-baked (9-inch)
- 6-8 slices halal-certified turkey bacon, cooked and crumbled
- 1 large yellow onion, thinly sliced
- 2 medium tomatoes, thinly sliced
- 1 $\frac{1}{2}$ cups shredded mozzarella cheese
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream
- 1 tablespoon all-purpose flour
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon chopped fresh chives or parsley (optional, for garnish)

DIRECTIONS

- 1.** 1. Preheat Oven & Prepare Ingredients: Preheat your oven to 375°F (190°C). Ensure your deep-dish pie crust is pre-baked according to package directions until golden brown and set. Cook the halal turkey bacon in a skillet over medium-high heat until it's wonderfully crisp. Remove from heat, crumble, and set aside on paper towels to drain any excess fat.
- 2.** 2. Sauté the Onion: In the same skillet (if desired, using a little of the bacon fat for flavor), add the thinly sliced large yellow onion. Sauté over medium heat, stirring occasionally, until the onion is soft, translucent, and lightly caramelized, about 8-10 minutes. Remove from heat.
- 3.** 3. Prepare Creamy Base: In a medium mixing bowl, combine the $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ cup sour cream, 1 tablespoon all-purpose flour, $\frac{1}{2}$ teaspoon garlic powder, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon black pepper. Whisk thoroughly until the mixture is smooth and well combined.
- 4.** 4. Assemble the Pie: Spread the prepared creamy mayonnaise mixture evenly over the bottom of your pre-baked pie crust. This layer acts as a delicious binder and sauce. Now, begin layering the remaining ingredients on top of the mayo mixture: First, scatter half of the cooked and crumbled turkey bacon. Next, spread half of the sautéed onions. Arrange half of the thinly sliced tomatoes in an even layer. Finally, sprinkle about half of the shredded mozzarella cheese. Repeat these layers with the remaining turkey bacon, sautéed onions, sliced tomatoes, and shredded mozzarella cheese, ensuring a generous topping of cheese. Sprinkle with fresh chopped chives or parsley.

if desired, for a pop of color and fresh herb flavor.

5. **5. Bake:** Place the pie on a baking sheet (to catch any potential drips) and pop it into the preheated oven. Bake for 40-45 minutes, or until the cheese is beautifully melted, bubbly, and golden brown on top, and the filling is set. The pie should be heated through and the crust golden.
6. **6. Cool & Serve:** Allow the pie to cool slightly on a wire rack for about 10-15 minutes before slicing and serving. This resting time is important as it allows the filling to set further, making for cleaner slices. Enjoy this rich, savory delight!

SWAPS & NOTES

Pie Crust: Using a pre-baked deep-dish pie crust saves time and ensures a crispy base.

You can use a store-bought frozen crust or make your own.

If making your own, blind-bake it completely before filling.

Halal Turkey Bacon: This recipe specifies halal-certified turkey bacon, which provides a delicious savory element while adhering to dietary preferences.

TIPS FOR SUCCESS

Pre-bake Crust: Blind-baking the crust is essential to prevent it from becoming soggy from the moist filling.

Crispy Bacon: Ensure the turkey bacon is cooked until very crisp for maximum texture and flavor.

Sauté Onions Well: Caramelizing the onions slightly adds a lovely sweetness that balances the savory flavors.

Don't Overfill: Layer evenly without overfilling the crust to ensure proper baking and prevent spillovers.

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

Original recipe: <https://chefmaniac.com/savory-tomato-onion-pie-with-crispy-turkey-bacon-cheese/>