

## Southern Tomato Pie: A Savory and Simple Summer Classic

1 (9-inch) unbaked pie crust



**OVEN**  
**400°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 (9-inch) unbaked pie crust
- 4-5 large ripe tomatoes, sliced
- 1/2 tsp salt, plus more for seasoning
- 1/2 cup mayonnaise
- 1/2 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh basil
- 1/4 cup chopped red onion
- Fresh black pepper, to taste

#### Swaps and Notes:

**Pie Crust:** You can use a store-bought pie crust for a simple and quick recipe. A homemade, all-butter pie crust is a game-changer here, though.

**Tomatoes:** Use ripe, firm tomatoes for the best results. Roma tomatoes or other slicing tomatoes work best here. Be sure to salt the tomatoes and let them drain. This is the most important step!

**Cheese:** The combination of cheddar and Parmesan cheese is a classic for this pie. You can also use other cheeses like Gruyère or provolone.

**Mayonnaise:** Use a good quality, full-fat mayonnaise for the creamiest topping. Don't use a low-fat version, as it may not bake as well.

**Herbs:** Fresh basil is a must here. Dried basil simply won't give you the same vibrant, fresh flavor.

**Directions:**

**Prep the Tomatoes:** Slice the tomatoes into 1/4-inch thick rounds. Lay them on a paper towel-lined baking sheet and sprinkle generously with salt. Let them sit for at least 30 minutes. This draws out excess moisture and prevents the pie from becoming watery. Gently blot the tops of the tomato slices to remove any remaining moisture.

**Pre-Bake the Crust:** Preheat your oven to 400°F (200°C). Prick the bottom of the pie crust with a fork and bake for 10-12 minutes, or until the edges are a light golden brown. This helps prevent a soggy bottom crust.

**Make the Topping:** In a medium bowl, combine the mayonnaise, shredded cheddar cheese, grated Parmesan cheese, chopped fresh basil, and chopped red onion. Season with fresh black pepper.

**Assemble the Pie:** Layer the drained tomato slices in the pre-baked pie crust, overlapping them slightly. You can add a pinch of fresh black pepper between each layer if you like.

**Add the Topping:** Gently spread the mayonnaise and cheese mixture evenly over the top of the tomatoes, making sure to get to the edges.

**Bake:** Reduce the oven temperature to 375°F (190°C). Place the pie on a baking sheet and bake for 30-35 minutes, or until the topping is golden brown and bubbly.

**Cool & Serve:** Let the pie cool for at least 15 minutes before slicing and serving. This allows the filling to set up and prevents it from being too runny.

**Tips for Success:**

**Salt and Drain the Tomatoes:** This is the most important step in this recipe. Don't skip it! It ensures your pie isn't watery.

**Pre-Bake the Crust:** Pre-baking the crust, or blind baking, prevents the bottom from getting soggy from the juicy tomatoes.

**Let It Cool:** It can be hard to wait, but letting the pie cool for a bit after it comes out of the oven is crucial. It gives the filling time to set up, so you can get a perfect slice.

**Use Fresh Herbs:** Fresh basil adds a wonderful fragrance and flavor that makes this pie truly special.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

**Calories:** Approximately 400 per slice

**Protein:** 15g

**Fat:** 30g

**Carbohydrates:** 20g

**Storage and Leftover Tips:**

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12. **Serving Suggestions and Pairings:** This Southern Tomato Pie is a delicious light dinner on its own, but it also pairs wonderfully with a side salad or a simple grilled protein. For another great Southern classic, you might also like my recipe for This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor-it's a great savory pairing.
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18. This is a rich and decadent side dish, so it's best enjoyed as a special treat.
19. **Storage and Leftover Tips:** This pie is best served fresh. Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. To reheat, you can warm a slice in the oven or a toaster oven to crisp up the crust and topping.
20. **More Recipes You Will Love:** If you're a fan of simple, delicious meals, you'll love some of my other creations. For a classic comfort food experience, you can't go wrong with my Classic Spaghetti Recipe with Homemade Sauce. For another great one-pot wonder, my recipe for This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort is always a huge hit. And for a cozy, comforting dinner, you can't go wrong with my recipe for These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners.
21. **Final Thoughts:** This Southern Tomato Pie is a recipe that is sure to become a new favorite in your home. It's a simple, savory, and incredibly delicious pie that captures the best of summer in every single bite.
22. I'd love to know what your favorite summer tomato recipe is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

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

Original recipe: <https://chefmaniac.com/southern-tomato-pie-a-savory-and-simple-summer-classic/>