

Crustless Tomato Pie

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Adapted from Biscuits and Burlap

Serves 6, 4 FSP per serving. Can be less depending on the cheese you use.

- 4 tomatoes, sliced
- 1 Tbsp salt
- 1 Tbsp light butter
- 1/2 cup onion, chopped
- 1 clove garlic, minced
- 1/2 tsp black pepper
- 2 Tbsp fresh oregano, chopped
- 6-7 basil leaves, chopped
- 1 1/2 cups part skim mozzarella, shredded, divided
- 2 eggs beaten

1. Preheat oven to 375
2. Slice tomatoes and lay slices on plate. Sprinkle lightly with salt and let sit 20 minutes
3. Melt butter in a small skillet over medium-high heat. Add onion and garlic and saute until onions are soft (about 8 minutes). Transfer to a medium sized bowl
4. Add 1 1/4 cups cheese, eggs, herbs and pepper to bowl. Stir to combine.
5. Drain water off of plates with tomatoes. With a paper towel, gently blot tomatoes to soak up excess moisture.
6. Arrange tomatoes in a single layer on a greased pie pan. Top with 1/4 cup cheese/egg mixture. Repeat layers, ending with tomatoes. Sprinkle with reserved 1/4 cup of

mozzarella.

7. Bake at 375 for 30-40 minutes or until edges are lightly browned.