

HEIRLOOM TOMATO PIE



INGREDIENTS

Pie Crust:

- 1¼ cups all-purpose flour
- ½ cup (1 stick) cold unsalted butter,
cut into small pieces
- ½ tsp kosher or fine salt
- ¼ tsp fresh-ground black pepper (optional)
- 3-4 Tbsp ice-cold water



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Filling:

2¼ pounds assorted heirloom tomatoes, washed and thinly sliced

1¼ tsp kosher salt, divided

1 medium onion, preferably Vidalia, chopped small dice (¼ inch)

¾ tsp freshly ground pepper, divided

1 Tbsp canola or olive oil

¼ cup chopped fresh basil leaves

⅓ cup freshly-grated Parmesan cheese

⅓ cup mayonnaise (such as Hellman's or Dukes)

2-3 oz goat cheese, softened (block or crumbles)

Note: Peel the tomatoes if desired before slicing.



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DIRECTIONS

Crust:

1. To prepare the pie crust, place the flour, butter and salt into the bowl of a food processor. Pulse until the mixture is uniform and resembles coarse meal. With processor running, add 3 Tbsp ice-cold water, 1 Tbsp at a time, and process until dough forms a ball and pulls away from the sides of bowl. Add up to 1 Tbsp more water, if necessary. Dough should be soft but not sticky. Remove dough from processor, shape into a disk, and cover with plastic wrap. Chill for at least 30 minutes.
2. Unwrap the dough and place on a lightly floured surface. Sprinkle lightly with flour. With a rolling pin, roll dough to 1/8-inch thickness.
3. Preheat oven to 400 degrees. Place the dough into a 9-inch pie plate. Trim dough 1 inch larger than diameter of pie plate; fold excess dough under itself along rim of the plate. Chill for 30 minutes or until firm.

Filling:

4. Line piecrust with aluminum foil; fill with dried beans or pie weights. Place on a foil-lined baking sheet.



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5. Par bake the crust at 400 degrees for 15 minutes. Remove beans or weights and foil. Bake an additional 5 minutes or until crust is browned. Cool completely on a wire rack (about 30 minutes).
6. To prepare the filling, place tomatoes in a single layer on paper towels and then sprinkle with 1 tsp salt. Allow to stand for 10 minutes. Heat a medium skillet over medium-high heat. Add the canola or olive oil, onion, and $\frac{1}{4}$ teaspoon each salt and pepper. Sauté the onion for 3 minutes or until soft.
7. Pat tomatoes dry with a paper towel. Layer tomatoes, onion, and some of the basil in prepared crust, seasoning each layer with a total of $\frac{1}{2}$ tsp pepper. Stir together the mayonnaise and parmesan cheese and spread evenly over top of pie. Scatter pieces of goat cheese over the mayonnaise.
8. Bake at 350 degrees for 30–35 minutes or until lightly browned. Protect the crust edges with foil if needed to prevent overbrowning. Serve either warm or at room temperature.

