

## **FRESH TOMATO PIE**

Serves 8

1 (9 inch) pie shell  
7 ripe tomatoes, sliced  
1 yellow onion  
3/4 cup mayonnaise  
1/3 cup shredded mozzarella cheese  
1/3 cup grated Parmesan cheese  
ground black pepper to taste  
2 teaspoons fresh basil  
2 teaspoons fresh oregano

Preheat oven to 350 degrees F (175 degrees C). Bake the pastry shell for 8 to 10 minutes or until browned. Slice onion and place in the bottom of pastry shell. Slice tomatoes and arrange over onions. Add black pepper to taste. In a medium bowl, combine mozzarella, parmesan and mayonnaise. Spread this mixture evenly over tomatoes. Bake at 350 degrees F (175 degrees C) for 20-25 minutes or until golden brown. Once cooked, garnish with fresh herbs.