

Recipe from Marsha Dew

Tomato Tart

1 refrigerated unbaked pie crust

1 1/2 cups mozzarella cheese (6oz) mixture of what you got shredded

3-4 medium tomatoes

1 cup loosely packed fresh basil

4 garlic cloves

1/2 cup mayonnaise or creamy favorite salad dressing

1/4 cup grated parmesan

Line a pie plate or tart pan with pastry and press in to sides. Dont prick it and partially bake at 450 degrees for about 5-6 minutes until dry.

Remove from oven and sprinkle 1/2 cup of cheese choice. Let cool in pan and reduce oven temp to 375.

Meanwhile cut tomatoes into wedges or slices and drain on paper towels. Arrange then on top of melted cheese in pie plate.

Mix in food processor or by hand basil, garlic; then add remaining cheese, creamy dressing or mayo and grated cheese.

Salt and Pepper/ Bake 20-25 minutes just until cheese turns golden.

Let stand 5-10 minutes to set. We eat 1st night; then eat cold after that. 297 cal. 23 g fat 15g carb s