



## Olive on Tap Tomato Pie

A treat for the tomato lover in your life. Its the perfect appetizer or in our house also known as dinner with a salad or chicken breast.

INGREDIENTS: 1 Pie Dough Crust for the bottom, home made or bought Breadcrumbs with herbs. \* 1lb Ripe tomatoes, sliced thin. I peel my tomato's. **Olive on Tap Tuscan or Pesto Olive Oil.** 2 cloves Garlic, chopped fine or roasted is awesome. \* **Olive on Tap Daily Chef Seasoning** \* 1C Crumbled Cheese to form the top crust - Goat - Feta - Mozzarella etc.

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Preheat oven to 375 degrees. Roll the pie dough out on a well floured surface. Transfer the dough to a pie pan (shallow is better). Chill the crust for 15 minutes. Spread the breadcrumbs into the bottom of the pie crust until it is well coated. Place sliced tomatoes on top of the breadcrumb mixture so that they completely cover the bottom and overlap slightly. LIGHT-Drizzle the Olive Oil over the tomatoes and season with garlic, pepper to taste. Repeat in layers until all of the tomatoes and garlic are used up. Sprinkle the cheese over the top. Bake on a sheet tray until the crust is golden brown, about 45 minutes. Let cool for 15 minutes. Serve warm or room temperature. This is also great with roasted tomato's...my favorite. have also added roasted or caramelized onions.... I need new flavors all the time in my life.