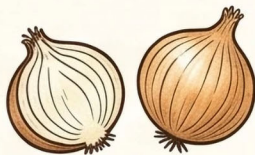


# SAVORY TOMATO PIE








## INGREDIENTS

- Frozen pie shell
- 3 Roma tomatoes sliced
- 1/2 chopped onion (white or yellow)
- 1 cup mixed shredded cheese (Parmesan, cheddar, Mexican)
- 1/2 cup mayo
- 1 tsp Worcestershire sauce
- dash of soy sauce



## DIRECTIONS

1. Preheat the oven to 375°F (perfect alongside the pot pie). 
2. Slice Roma tomatoes, salt them, and let them drain on paper towels for 10–15 minutes, then pat dry. 
3. Sauté sliced onion until golden. 
4. In a bowl, mix 1 cup of shredded cheese, 1/4 cup Parmesan, 1/2 cup mayo, 1 tsp Worcestershire sauce, and a dash of soy sauce. 
5. Layer tomatoes and onions in the crust, then spread the cheese mixture on top. 
6. Bake for 30–35 minutes until golden and bubbly. Let rest 10 minutes before slicing. 