

GREEN TOMATO PIE

"Tastes just like apple pie!"



Prep time: 15 minutes
Cook time: 45 minutes
Serves: 8 - 10 People

INGREDIENTS:

- 3 Green Tomatoes - thinly sliced
- ½ cup Raisins
- ½ cup Brown Sugar
- 1 cup Flour
- 1 tsp. Orange Zest
- ¼ tsp. Nutmeg
- ½ tsp. Cinnamon
- 2 - 9" Pie Shells
- 1 Egg

DIRECTIONS – "The How To"

- In a large bowl combine all your ingredients, toss well making sure the tomatoes are well coated
- Line the bottom of your pie crust with tomatoes and then pour the remainder of the mixture on top. Gently lay the second pie shell over the filling. Pinch dough with fingers or butter knife to seal the edge. Make 4-6 slits on top of crust to allow the steam to escape
- Beat your egg with 2 tablespoons of water, brush the top of your pie crust with it for a nice shine
- Preheat oven to 350°, bake for 25-30 minutes until pie is golden brown and tomatoes are tender

Nutrition Facts

Serving Size (75g)
Servings Per Container

Amount Per Serving			
Calories 150		Calories from Fat 40	
		% Daily Value*	
Total Fat 4.5g			7%
Saturated Fat 2g			10%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 95mg			4%
Total Carbohydrate 28g			9%
Dietary Fiber 1g			4%
Sugars 17g			
Protein 2g			
Vitamin A 6%		Vitamin C 15%	
Calcium 2%		Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Chef's tip:

Substitute raisins with dried cherries.



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