

# GREEN TOMATO PIE



**PREP TIME:** 15 min  
**COOK TIME:** 45 min  
**SERVINGS:** 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

## Chef tip:

Add to your favorite greens with a squeeze of fresh lemon juice for a perfect salad.

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## 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

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