



# Tomato, Zucchini & Corn Pie

This baked pie is the perfect hot side dish or entree. Local tomatoes, zucchini, and corn are easily available in the summer and late fall months!

Yield: 25 servings

## Ingredients:

- 1 lb zucchini, unpeeled, 1/4" slices
- 1 lb tomatoes, 1/4" slices
- 1 lb corn kernels
- 1/4 cup lemon juice
- 1/4 cup fresh dill (or 4 tsp dry)
- 1/2 tsp salt
- 1 tsp black pepper
- 3/4 cup grated parmesan cheese
- 1 cup whole-wheat bread crumbs

You can use a variety of different tomatoes for this dish. Choose tomatoes that are firm in texture with not a lot of juice, or the finished product will be too watery.

## Good varieties to choose from:

- Beefsteak
- Brandywine
- San Marzano
- Amish Paste
- An assortment of cherry tomatoes

## Directions:

1. Preheat oven to 350F.
2. Lightly coat steam table pan with non-stick cooking spray.
3. Place zucchini slices in the bottom of the tray, then cover with tomato slices, and top with corn.
4. Sprinkle lemon juice evenly over vegetables.
5. Make seasoning mixture by combining dill, salt, black pepper, cheese, and bread crumbs in a bowl.
6. Sprinkle seasoning mixture evenly over vegetables and lightly spray with non-stick cooking spray.
7. Cover with foil and bake for 35 minutes or until zucchini is fork tender.
8. Cut each pan 5x5, or 25 pieces per pan.
9. Serving size is 1 piece.