

Corn, Zucchini, and Tomato Pie

This pie is made from the overflowing bounty of the backyard garden. Fresh corn and zucchini seasoned with dill bake underneath Parmesan-crusted tomatoes to make a scrumptious entrée that can be served warm or at room temperature.

Ingredients:

- 3 cups fresh, or frozen and defrosted corn kernels
- 5 small zucchini, cut into matchstick pieces
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon fresh dill weed
- 2 tablespoons melted butter
- 3 to 4 vine-ripened tomatoes, cut into 1/2-inch slices
- 1/2 cup freshly grated Parmesan cheese
- 1/4 cup dry bread crumbs
- 2 tablespoons olive oil

Preparation:

Preheat the oven to 375°.

In a 13 by 9-inch ovenproof baking dish, combine the corn, zucchini, 1 teaspoon of salt, 1/2 teaspoon of pepper, the dill, and the melted butter, tossing to coat the vegetables.

Cover the vegetables with the tomatoes.

Sprinkle with the remaining salt and pepper.

In a small bowl, combine the cheese and the bread crumbs.

Sprinkle the mixture over the tomatoes and drizzle with the olive oil.

Bake the pie for 30 minutes, or until the cheese is bubbling.

Remove it from the oven, and let it stand for 5 minutes before serving.