

FRESH TOMATO POPOVER PIE

from CSA member, **Kristen Byers**

(serves 4–6)

Ingredients

- ½ cup **flour**
- ½ cup **milk**
- 2 **eggs**
- 3 Tbsp **oil**, divided
- 2 medium **tomatoes**
- 2 medium **zucchini**, thinly sliced
- 2 cups shredded **mozzarella** (8 oz)
- ¼ cup **Parmesan**
- 1 ¼ cups sliced **mushrooms**

Instructions

Crust:

1. Preheat oven to 450° F degrees. Heat an ovenproof 8" skillet in the oven for 5 minutes. In a medium bowl, mix flour, milk and eggs until well blended. Remove skillet from the oven and add 1 Tbsp oil. Pour batter into skillet and bake 10 minutes. Reduce heat to 350° and bake 10 minutes more. Remove skillet from the oven and set aside. Crust should be puffed golden, then fall slightly as it cools.

Filling:

2. Core and cut tomatoes into 1/4" slices, set aside.
3. In another large skillet, heat remaining 2 Tbsp of oil until hot. Add zucchini and cook until slightly softened, 1–2 minutes. Push to one side of skillet. Add mushrooms, then sprinkle veggies with basil and cook for 3–4 minutes, stirring frequently but still keeping mushrooms and zucchini separated. Remove from heat.

Assemble:

4. Preheat broiler.
5. Sprinkle mozzarella cheese over the crust. Line the edge of the crust with tomato slices, overlapping slightly. Arrange zucchini and mushrooms in center of popover. Sprinkle with Parmesan.
6. Broil 3–4 " from the heat for 1–2 minutes.