Tomato-Zucchini Tart in Potato Crust

Makes 4 to 6 servings

From The Gardeners’ Community Cookbook by Smith & Hawken

One 10-inch Potato Crust, prebaked (recipe follows)

2 ½ c. grated white cheddar, Swiss, or provolone cheese

2 medium zucchini, trimmed and thinly sliced

2 large tomatoes, thinly sliced (~1 pound)

½ small onion, finely chopped

1 Tbsp. chopped fresh basil leaves, or 1 tsp dried basil

1 Tbsp. chopped fresh oregano leaves, or 1 tsp. dried oregano

1. Prepare the crust and bake while preparing the filling.
2. Spread the bottom of the crust with one-third of the cheese. Place a layer of zucchini slices over the cheese, overlapping them to cover well. Next, arrange a slightly overlapping layer or tomato slices over the zucchini. Lightly sprinkle the tomatoes with another third of the cheese. Continue with a second layer in the same order, ending up with tomatoes.
3. Sprinkle the top layer or tomatoes with the onion, basil, and oregano. Finally, spread the remaining third of the cheese over the top. Bake for 45 minutes, or until the top is golden. Serve right away.

Potato Crust

Makes one 10-inch crust

2 c. grated raw russet or Idaho potato, squeezed as dry as possible\*

1 small onion, very finely chopped

1 egg, lightly beaten

¼ c. all-purpose flour

½ tsp. salt

Vegetable oil, for greasing the pie tin

1. Preheat the oven to 375 degrees F
2. Combine the potato, onion, egg, flour, and salt in a medium bowl, and mix well. Oil a 10-inch pie tin and transfer the mixture to it, spreading evenly across the bottom and up the sides, as for a pastry crust.
3. Bake until well browned around the edges, about 30 minutes. Remove, fill, and bake right away.
* Russet (Idaho) potatoes are essential for this crust. The waxy red or white potatoes will not crisp properly
* It’s important to go directly from the making and baking of the crust to the filling and baking of the pie. Otherwise, the bottom becomes soggy and tough.