



TOMATO PIE

Empanadas

100 servings (1 Empanada = 1 serving)



Ingredients	Measure
Cherry Tomatoes	16 5/8 lb
Raw Onion (chopped)	5 cups
Pillsbury™ Frozen Pie Dough - 6 3/4"	100 each
Table Salt	2 Tbsp
Dried Thyme (ground)	3 Tbsp
Sugar (white granulated cane)	3 Tbsp
Mayonnaise, Bulk, Fat Free	8 cups
Black Pepper (ground)	2 Tbsp
Dried Basil (leaves)	1 cup
Parmesan Cheese (grated)	3 cups
Canola Oil	8 Tbsp

Preparation

1. **Preheat** oven to 400°F.
2. **Toss** cherry tomatoes and onion in oil. **Place** on lined sheet pans (do not crowd pan). **Cook** for approx. 20-25 minutes. Tomatoes should be drying out with skin starting to blister when done roasting. **Set** aside on speed rack to cool slightly for 5-10 minutes.
3. **Turn** oven down to 350°F.
4. **Combine** all ingredients in a large mixing bowl, combine thoroughly.
5. **Place** 4 oz. of Tomato Pie mixture in the center of each pie dough round. **Fold** half of the circle over to form a half-moon; **press** the edges together firmly. Gently **press** end of fork into dough to form ridges to seal.
6. Carefully **place** each Tomato Pie on lined sheet pans.
7. **Bake** for approx. 25-30 minutes. Product must reach an internal temperature of 145°F for 15 seconds.
8. **Transfer** empanadas to hotel pans. **Place** in warmer (uncovered) maintaining an internal temperature of 140-150°F.

Serving: 1 Tomato Pie provides 2 oz. meat/meat alternate, 1/2 cup of red/orange vegetable, and 2.75 servings of grain.

Notes



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