

Vegetable Pie

Crust:

3/4 cup cornmeal
3 Tbsp. flour
1 Tbsp. melted butter
1.5 Tbsp. olive or canola oil
salt and freshly ground pepper
1/4 - 1/3 cup water, milk, or broth

Filling:

2 tsp. olive oil
1/2 small onion, diced
1 roasted red pepper, coarsely chopped
1 small tomato, seeded and chopped
2 cloves garlic, minced, divided
1/2 tsp. herbs de Provence
1 Tbsp. balsamic vinegar
1 tsp. butter
8 oz. sliced mushrooms
1 zucchini, thinly sliced
3/4 cup asiago cheese, divided
8 asparagus spears, trimmed

Preheat the oven to 400 and spray a pie or tart pan with a little oil.

To make the crust, whisk together the cornmeal, flour, butter, oil, and salt and pepper. Add a little water/milk/broth until you get a dough that will stick together a bit when pinched (sort of like a graham cracker crust). Press the mixture into the bottom of the prepared pan and set aside.

Heat the 2 tsp. olive oil in a pan over medium heat. Stir in the onion and sauté for about 3-4 minutes before adding the roasted red pepper, tomato, 1 clove garlic, and herbs de Provence. Continue cooking about 5 more minutes or until vegetables are tender. Add the balsamic vinegar, scrape up anything stuck to the pan, and allow it to evaporate. Move the mixture to a food processor and pulse until smooth.

Wipe out the pan and add the butter. Cook the mushrooms and the remaining clove of garlic until the mushrooms have given up all their juices and they are re-absorbed.

Build the pie by placing the zucchini in concentric circles, slightly overlapping over the crust. Spoon the mushroom mixture on top of the zucchini, followed by all but about 2 Tbsp. of the cheese. Spread the roasted red pepper sauce across the pan, and then place the asparagus spears in a circular pattern over the top. Sprinkle with the remaining cheese.

Bake for 30-35 minutes.