



Fresh Salad Pie with a Crouton Crust

It's sure to "Wow!" your guests

Easy Crouton Pie Crust

- 1 premade or homemade pie crust dough for 10-inch pie
- 1/4 cup crushed garlic cheese flavored croutons

Marinated Salad:

- 1/4 cup olive oil
- 1 teaspoon dried basil
- 1/8 tsp. ground smoked or plain red pepper, optional
- 2 ounces pepper jack cheese, cut into 1/2 inch cubes
- 1/4 cup sliced pitted Kalamata black olives
- 1 garlic clove, minced
- 3 small tender plain or marinated artichoke hearts, cut salad-size pieces

Fresh Salad:

2 Tbsp. white Balsamic or white wine vinegar
1 Tablespoon finely chopped shallots or red onions
1/3 cup chopped sweet yellow pepper, cut into thin 3/4-inch long strips
1 mini cucumber, halved, thin sliced (about 1/2 cup)
2 radishes, halved, thinly sliced (about 1/4 cup)
2 Tablespoons minced chives
Salt; ground black pepper to taste
1 cup fine chopped fresh kale
1-ounce mixed baby spring greens
6 Campari (medium) size tomatoes, core; cut each into about 6 wedges
Garnish: Chopped parsley; sunflower seeds

Prepare Pie Crust: Heat oven to 450 degrees F. Roll 1 crust to fit into 10-inch pie plate. Press edges into wavy pie dish or flute crust edges. Sprinkle crushed croutons over crust bottom; lightly press into crust bottom. Prick bottom and sides of pie crust with a fork. Line crust with parchment paper; fill with beans or pie weights. Bake for 10 to 15 minutes or until crust is golden brown. Remove pie shell from oven; Cool until can be handled. Remove pie weights and parchment paper. Set baked pie crust aside.

Prepare Marinated Salad Ingredients:

Combine oil, dried basil, red pepper, cheese, olives, garlic, and artichoke hearts in medium size bowl; stir to mix. Marinate in refrigerator about 1 hour or until serving; stir occasionally.

Add Fresh Salad Ingredients:

About 30 minutes before serving, add vinegar, red onions, peppers, cucumbers, radishes, and chives to marinated cheese mixture; toss to mix. Season with salt and black pepper to taste.

Layer Ingredients to Serve:

Spread kale over pie crust bottom edge. Place baby spring greens in the center portion of bottom crust. Arrange tomato wedges around outside edge, overlapping slightly. With slotted spoon, place mixed salad into center of pie pan. Before serving drizzle some remaining salad dressing from bowl over tomatoes. Sprinkle with parsley and sunflower seeds as desired. Slice into pie wedges with serrated knife. Serves 6

Cook's Note: To prepare the tomatoes: Wash tomatoes; remove stem; cut in half; then with a serrated knife, cut into wedges. Marinated artichoke hearts from a jar will make a zestier salad ingredient to use for this salad. The recipe lightly seasons the salad ingredients, but you can make it as spicy as you enjoy. Don't forget to include your favorite veggies or fruit.

About the Recipe: This salad looks high-styled, but it's easy to make. The crouton pie crust and marinated salad ingredients can be made ahead. Then just layer everything together right before serving. The juicy tomato wedges taste so fresh and make it a five-star salad.