



Zucchini Pie

Ingredients:

- 2 tablespoons Butter
- 4 cups thinly sliced zucchini
- 1 cup chopped onions
- 2 tablespoons dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried basil leaves
- 1/4 teaspoon dried oregano leaves
- 2 eggs, well beaten
- 2 cups shredded mozzarella cheese (8 oz)
- 1 can (8 oz) Pillsbury refrigerated crescent dinner rolls
- 2 teaspoons yellow mustard

Directions:

1. Heat oven to 375°F. In 12-inch skillet, melt butter over medium-high heat. Add zucchini and onions; cook 6 to 8 minutes, stirring occasionally, until tender. Stir in parsley flakes, salt, pepper, garlic powder, basil and oregano.
2. In large bowl, mix eggs and cheese. Add cooked vegetable mixture; stir gently to mix.
3. Separate dough into 8 triangles. Place in ungreased 10-inch glass pie plate, press over bottom and up sides to form crust. Firmly press perforations to seal. Spread crust with mustard. Pour egg mixture evenly into crust-lined pie plate.
4. Bake 18 to 22 minutes or until knife inserted near center comes out clean. Let stand 10 minutes before serving.