



## Zucchini Crescent Pie

### Ingredients

- 2 tablespoons LAND O LAKES® Butter
- 4 cups thinly sliced zucchini
- 1 cup chopped onions
- 2 tablespoons dried parsley flakes
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon dried basil leaves
- ¼ teaspoon dried oregano leaves
- 2 LAND O LAKES® Eggs, well beaten
- 2 cups shredded Muenster or mozzarella cheese (8 oz)
- 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls
- 2 teaspoons yellow mustard (**use Dijon mustard for better flavor**)

### Steps

- 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, 12x8-inch (2-quart) glass baking dish or 11-inch quiche pan; 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. If necessary, cover edge of crust with strips of foil during last 10 minutes of baking to prevent excessive browning. Let stand 10 minutes before serving.

## **TIPS**

1. Our recipe is the same except that instead of the Yellow mustard used on the we always use brown mustard. You could probably use a regular pie crust but the crescent rolls make the crust nice & flaky.
2. To avoid your pie having too much liquid, you need to slice zucchini and put in collinder to drain in sink or over a bowl which won't touch the bottom, overnight. That always does the trick since zucchini has a lot of liquid in it!
3. I did make some changes like no crust or crescent rolls by the whole family loved it tried it with zucchini and with yellow summer squash it was good both ways!
4. made this for years w/out the rolls on top. I just sprinkle Italian breadcrumb/panko mix on top.
5. I use brown mustard though, and I substitute a Colby-jack plus sharp cheddar for the muenster. Also add pepperoni slices on the top, spaced as on a pizza.
6. Good, needed more mustard. Used comb of brown and Dijon.
7. I did pour off liquid from vegetables before mixing with the eggs and cheese. Next time I'll try pizza sauce instead of mustard, and add mushrooms and tomatoes.
8. I would next time drain any excess liquid after cooking the zucchini and onions before adding spices.