

# ZUCCHINI PIE

## Ingredients

- 1 tube (8 ounces) refrigerated crescent rolls
- 3 medium zucchini, thinly sliced
- 1 garlic clove, minced
- 2 Tbsp butter or margarine
- 2 tsp minced fresh parsley
- 1 tsp snipped fresh dill
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 cup (4 ounces) shredded Monterey Jack cheese, divided
- 2 eggs, lightly beaten

## Directions

1. Separate crescent dough into eight triangles; place in a greased 9-inch pie plate with points toward the center. Press onto the bottom and up the sides of plate to form a crust; seal perforations.
2. In a skillet, sauté zucchini and garlic in butter. Add the parsley, dill, salt, pepper, and 1/2 cup cheese. Spoon into the crust. Pour eggs over top; sprinkle with remaining cheese. Cover edges loosely with foil. Bake at 375 degrees for 25-30 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Serves 6

Source: *Quick Cooking 2003* (Taste of Home)