

## Zucchini Pie by Mary McLaren from the Lone Star Country Dancers Cookbook



- 4 cup thinly sliced zucchini
- 1 cup chopped onion
- ¼ cup butter plus 1 tablespoon
- 2 teaspoon parsley flakes
- ½ teaspoon salt
- ¼ teaspoon garlic powder
- ½ teaspoon pepper
- ½ teaspoon basil
- 2 eggs
- 8 ounces shredded mozzarella cheese
- Crescent rolls (I used a store bought pie shell instead)
- 2 teaspoon mustard

Press rolls into (or pie shell) an ungreased pie pan to form a crust. Spread mustard on bottom of crust and set aside.

Cook zucchini, onion, and butter for 10 minutes. Stir in parsley, salt, garlic powder, pepper, and basil.

Combine eggs and cheese and add to zucchini mixture. Stir well and pour into prepared crust. Bake at 375° for 20 minutes or until lightly browned. Let stand 10 minutes before serving.

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