

Zucchini Crescent Pie

4 cups thinly sliced zucchini
1 cup chopped onion
1/2 cup butter
chopped parsley to taste
1/2 tsp. salt or to taste
1/2 tsp. pepper to taste (red pepper is nice as well)
1/4 tsp. garlic powder (more more!)
2 eggs, well beaten
2 cups shredded mozzarella
1 can (8oz.) quick crescent rolls (I use reduced fat)
2 tsp. mustard

Oven to 375-. Saute zucchini and onions in butter until tender. Stir in seasonings. In a large bowl, blend eggs and cheese. Stir in zucchini mixture. Mix together.

Separate dough into eight triangles. Place in ungreased deep dish pie pan. Press over bottom and up sides to form a crust. Spread mustard over crust. Pour mixture evenly into crust. Bake 18-25 minutes or until brown.

Note: No pre-baking of crust is required. Assemble everything and bake all together.