



Go Green with Basil, Parsley, Zucchini, Italian Herbs

Spicy Italian Zucchini Supper Pie

Light pepper cheese spices up this vegetarian main dish

Basil Pastry Crust

- 1-1/2 cups all-purpose flour
- 2 Tablespoons granulated sugar
- 1/2 teaspoon fine sea salt
- 1 teaspoon dried basil
- 1/2 cup cold unsalted butter, cut in 16 pieces
- 1/4 cup ice water

Prepare Basil Pastry Crust:

Place flour, sugar, salt, and basil in food processor and pulse several times to blend. Add pieces of butter; pulse until butter is cut into flour. It will turn from coarse meal to pea-sized pieces. Slowly add a little water at a time;

pulse after each addition, until all water is in. Pulse longer to form bumpy curds that will hold together when pinched.

Turn dough on work surface; gather dough into ball, flatten into disk shape. Between two large pieces of parchment paper, roll dough into 12 to 14-inch diameter. Place parchment covered dough on cookie sheet; place in refrigerator for about 2 hours.

Spicy Italian Supper Pie Filling:

1 Tablespoon unsalted butter
1 Tablespoon olive oil
1-1/2 cups chopped onions
1 clove garlic, minced
4 Tablespoons fresh chopped Italian parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon Italian seasoning
3 to 4 cups thinly sliced zucchini (about 2 zucchini)
2 eggs, beaten
4 ounces Monterey Pepper Jack cheese, shredded
1/2 cup fine grated Parmesan cheese
2 Tablespoons mild red pepper relish
Garnish: Chopped Italian parsley; 3 to 4 red peppadew peppers

Preheat oven to 400 degrees F. Use 12-inch quiche baking dish or tart pan. Remove pie crust from refrigerator to become pliable to use.

Prepare Spicy Italian Supper Pie Filling:

In large skillet, melt butter with oil over medium high heat. Add onions; sauté to soften; add garlic, cook 1 minute; Stir in parsley, salt, pepper, and Italian seasoning. Add zucchini, cook about 6 minutes until lightly tender. Remove from heat; set aside to cool.

In large bowl; beat eggs until well blended; stir in shredded pepper cheese and parmesan cheese. Lightly stir in cooled vegetable mixture to coat vegetables.

Remove and discard the top piece of parchment paper. Turn the dough into 12-inch quiche or tart pan; peel off the parchment paper, fit the dough into the pan to form a crust. Press dough evenly along the sides of pan.

Spread red pepper relish over the bottom of pie crust. Spoon filling into crust.

Bake in preheated 400-degree F. oven for 30 to 35 minutes or until filling is set and crust is golden brown. Remove from oven; cool 10 minutes before serving.

Garnish: Sprinkle top with chopped Italian parsley; arrange 3 to 4 red peppadew peppers in center of pie if desired. Cut into wedges to serve warm. Serves: about 4 to 6

Recipe inspired by: Dorrie Greenspan – Galette Dough and Millicent Nathan Zucchini Pie

About the Recipe: A savory Italian filling of peppered cheese combines with onions, garlic, and fresh zucchini, creating a vegetarian supper tart with a crisp, golden buttery basil crust. The dough for the crust can be prepared ahead of time, wrapped airtight for up to 3 days, or even frozen for up to 2 months.