



## **Creamy Cheese Zucchini Squash Pie**

*Medley of zucchini and yellow squash create an Italian savory pie*

- 1-1/2 Tablespoons olive oil
- 1 cup chopped red onions
- 4 cups mixed thin sliced zucchini or yellow squash
- 1/2 teaspoon salt
- 1/4 teaspoon (each) ground black pepper; garlic powder
- 1/2 teaspoon (each) dried basil; dried oregano
- 3 eggs
- 6 ounces Monterey Jack Pepper cheese, shredded
- 1/4 cup chopped fresh parsley
- 1 uncooked pie crust (for 11-1/2 inch quiche dish)
- 1 Tablespoon Dijon mustard
- Grated Parmesan cheese as desired
- Garnish:** chopped parsley as desired

Preheat oven to 375 degrees F. Use 11-1/2 inch quiche dish or pan

Heat oil in large skillet over medium high heat; sauté onions until softened, about 2 minutes; add green and yellow squash; cook, stirring occasionally about 6 minutes to begin to soften. Stir in salt, black pepper, garlic powder, basil, and oregano. Remove from heat.

In large bowl, lightly beat eggs; stir in cheese and parsley. Stir in cooked squash mixture to coat.

On lightly floured surface, roll out pie crust dough for 11-1/2-inch quiche dish; place dough in dish; press dough to form pie crust. Many quiche dishes have scalloped edges that form an attractive appearance. Brush mustard over the bottom of pie crust. Spoon squash mixture evenly into pie crust.

Bake on a lower rack in 375-degree F oven for 25 to 30 minutes or crust is golden and filling tests done. Remove from oven.

If desired, sprinkle the top lightly with grated Parmesan cheese; place under broiler for about 1 minute or golden brown. Remove from oven; cool about 10 minutes before serving. Serve in slices.

Yield: 4 to 6 servings

**Cook's Note:** It's delicious plain, but we like to serve an Italian tomato sauce in a separate container to spoon over the dish.

**About the Recipe:** This recipe is a great side dish or vegetarian main dish. The lightly peppered cheese adds a delectable flavor to a host of Italian ingredients, like basil, oregano, garlic, and Parmesan. It's easy to make using a homemade pie crust or a store-bought refrigerated dough crust. It makes Indian summer squash the star of the show.