

Zucchini Pie

Gina Siraco

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*1 package (8 ounce)
refrigerated crescent rolls
1/4 cup margarine
4 cups thinly sliced zucchini
1/4 cup onion, chopped
2 tablespoons fresh parsley
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
2 eggs, slightly beaten
1 cup Muenster cheese,
shredded
1 cup Swiss cheese,
shredded*

Preheat the oven to 375.

Unroll the crescent rolls. Press into a nine-inch pie pan, covering the sides and the bottom.

In a skillet, melt the margarine. Cook the zucchini and onion until tender. Add the parsley, oregano, salt and pepper. Remove from the heat. Mix in the eggs and cheese.

Bake for 20 minutes until set.

Cool 10 minutes before serving.

Per Serving (excluding unknown items): 1417 Calories; 121g Fat (76.5% calories from fat); 73g Protein; 11g Carbohydrate; 1g Dietary Fiber; 636mg Cholesterol; 2749mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 1/2 Vegetable; 17 1/2 Fat.