

**Zucchini Pie**  
**Myra Mitchell**

3 1/2 cups thin sliced zucchini  
1 cup chopped onions  
1/2 cup butter  
1 pie crust  
2 beaten eggs  
2 cups Mozzarella cheese  
2 tsp. Dijon mustard

2 tbsp. parsley flakes  
1/2 tsp. salt  
1/2 tsp. pepper  
1/4 tsp. garlic powder  
1/4 sweet basil leaves  
1/4 tsp. oregano

Heat oven to 375. Saute onion and zucchini in butter until tender, about 10 minutes. Stir in seasonings. In a separate bowl, mix eggs and cheese. Mix Zucchini mixture and egg/cheese mixture. Spread mustard over pie crust and pour zucchini mixture into pie crust. Bake 25 to 35 minutes or until knife in center comes out clean and top becomes brown.

Mushrooms and tomatoes can be added if desired. My experience ... no change in taste.