



## *Our Family Recipes*

### **Italian Zucchini Crescent Pie**

### **Side Dishes**

(Christina DiMaio, Facilities Administrative Manager, Guide Dogs for the Blind, Inc)

4 cups thinly sliced zucchini  
1 cup chopped onion  
½ cup butter  
2 tbs parsley flakes  
½ tsp each salt and pepper  
¼ tsp each garlic powder, basil, oregano  
1 can crescent rolls (use the Pillsbury “Big & Flaky” 6 roll pack)  
2 tsp yellow mustard  
2 eggs  
8 ounces shredded mozzarella cheese

Heat oven to 375

Press crescent rolls into a quiche pan, including up the sides of the pan

Spread mustard evenly over rolls/crust (use a pastry brush)

In large skillet over medium-high heat, cook zucchini & onion in butter for approximately 10 minutes, or until tender

Stir in spices & remove skillet from heat

In large bowl, beat eggs with fork; stir in cheese

Stir vegetable mixture into cheese mixture

Pour mixture into quiche pan

Bake pie for 18-22 minutes – tastes better when it browns on top – pie is done when knife inserted in center comes out clean

Cool for about 10 minutes before cutting

. The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.