

ITALIAN PIE

SERVES 6

Cantey Brown

Lightly salt zucchini and place in colander. Place a small plate on top of zucchini. Drain for 30 mins. Remove and pat dry with paper towel.

In medium pan sauté Italian sausage. Remove and drain. In same pan, sauté zucchini and onion in butter until tender. Add parsley, salt, pepper, garlic powder, basil, and oregano.

In mixing bowl, combine eggs and cheese. Add sausage and zucchini mixture.

Press crescent rolls into 9" pie plate. Brush with mustard. Add sausage and zucchini mixture. Bake at 375° for 25-30 mins. Cover loosely with foil if crust is browning too quickly. Let pie stand for 10 mins before serving.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Refrigerate. You may also prepare well in advance and freeze. Thaw before baking.
- Recipe may be prepared without crust as a gluten free alternative or without sausage as a vegetarian alternative.

INGREDIENTS

4 cups zucchini, thinly sliced
8 oz Italian sausage
6 tbsp butter
1 cup chopped onion
2 tbsp chopped parsley
¼ tsp garlic powder
¼ tsp basil
¼ tsp oregano
2 eggs, lightly beaten
2 cups grated mozzarella cheese
1 8-oz can crescent rolls
2 tsp Dijon mustard

