

ZUCCHINI PIE

Ready in 45 minutes or less

For a light lunch or brunch that costs just 76¢ per serving, fix this quiche-like dish made with crescent roll dough. "This zucchini pie is delicious, easy and inexpensive," writes Melissa Collins from South Daytona, Florida.



- 1 tube (8 ounces) refrigerated crescent rolls
- 3 medium zucchini, thinly sliced
- 1 garlic clove, minced
- 2 tablespoons butter or margarine
- 2 teaspoons minced fresh parsley
- 1 teaspoon snipped fresh dill
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup (4 ounces) shredded Monterey Jack cheese, divided
- 2 eggs, lightly beaten

Separate crescent dough into eight triangles; place in a greased 9-in. pie plate with points toward the center. Press onto the bottom and up the sides of plate to form a crust; seal perforations.

In a skillet, saute zucchini and garlic in butter. Add the parsley, dill, salt, pepper and 1/2 cup cheese. Spoon into the crust. Pour eggs over top; sprinkle with remaining cheese. Cover edges loosely with foil. Bake at 375° for 25-30 minutes

or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting. **Yield:** 6 servings.