

Cheesy Zucchini Crusted Quiche

- Pastry for single-crust pie (9 inches)
- 3 tablespoons butter
- 4 cups thinly sliced zucchini (about 3 medium)
- 1 large onion, thinly sliced
- 2 large eggs
- 2 teaspoons dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried basil or 2 Tablespoons chopped fresh basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon pepper
- 2 cups shredded part-skim mozzarella cheese
- 2 teaspoons prepared mustard

Directions

- Preheat oven to 400°. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond rim of plate; flute edge. Refrigerate while preparing filling.
- In a large skillet, heat butter over medium heat. Add zucchini and onion; cook and stir until tender. Drain and cool slightly.
- Whisk eggs and seasonings until blended. Stir in cheese and zucchini mixture. Spread mustard over pastry shell; add filling.
- Bake on a lower oven rack until a knife inserted in center comes out clean and crust is golden brown, 35-40 minutes. If needed, cover edge loosely with foil during last 15 minutes to prevent overbrowning. Let stand 10 minutes before cutting.

Pastry for single-crust pie (9 inches): Combine 1-1/4 cups all-purpose flour and 1/4 tsp. salt; cut in 1/2 cup cold butter until crumbly. Gradually add 3-5 Tbsp. ice water, tossing with a fork until dough holds together when pressed. Wrap in plastic wrap and refrigerate 1 hour.