

# Italian Zucchini Crescent Pie

## Ingredients:

4 Cups thinly sliced zucchini  
1 Cup chopped onion  
1/4 Cup butter  
1/2 cup chopped parsley  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon garlic powder  
1/4 teaspoon basil  
1/4 teaspoon oregano  
2 eggs  
8 oz. shredded mozzarella cheese  
8 oz can crescent rolls  
Horseradish mustard

## Instructions:

- Stir zucchini, onion, and butter together and cook for 10 mins.
- Add parsley, salt, pepper, garlic powder, basil, oregano, eggs, and mozzarella cheese.
- Separate 8 oz can of refrigerator Quick Crescent Rolls.
- Press rolls into 10" pie pan to form crust.
- Coat bottom of crust with horseradish mustard.
- Pour zucchini mixture into crust.
- Bake at 375 for 18-20 mins.
- Let stand 10 mins before serving.

**Compliments of** Farms View Roadstand

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