



# From Charlotte's Kitchen

"I'm not sure about my garden this year! It seems it just doesn't want to produce or maybe I'm being a little impatient. Probably the latter! Yesterday I was in the garden checking for the first signs of zucchini. I was happy to see some very tiny ones on the way. I'm counting the days to be able to pick them, along with some parsley and an onion and savor the fresh taste of summer! Yum!

If you haven't had this, I think you will be pleasantly surprised, let me know!"  
~Charlotte

## Zucchini Crescent Pie

### Ingredients:

4 cups thinly sliced zucchini, unpeeled  
1 cup coarsely chopped onion  
1/4 cup butter  
1/2 cup chopped fresh parsley or 2 tablespoons dried parsley  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon garlic powder  
1/4 teaspoon dried basil  
1/4 teaspoon dried oregano  
2 eggs, well beaten  
2 cups shredded mozzarella cheese  
1 (8 ounce) can Pillsbury Refrigerated Crescent Dinner Rolls  
2 teaspoons Dijon mustard

### Directions:

Preheat oven to 375F degrees.

In a 10-inch skillet, cook zucchini and onion in butter until tender, about 10 minutes.

Drain excess liquid.

Stir in parsley and seasonings.

In a large bowl, blend eggs and cheese; stir in vegetable mixture.

Separate crescent-roll dough into 8 triangles; place in an ungreased 10-inch pie pan or a 12x8 baking dish.

Press dough over bottom and up sides to form crust; spread crust with mustard.

Pour vegetable mixture evenly into crust and bake for 18-20 minutes, until knife inserted near center comes out clean.

If crust becomes too brown, cover with foil during last 10 minutes of baking.

Let stand for 10 minutes before cutting into wedges to serve.