

# Herbed Zucchini Pie

- 15minprep time
- 2hr0mintotal time
- 7ingredients
- 12servings

4 zucchini  
2 onions  
1 Pillsbury™ Refrigerated Pie Crust  
(from box), softened as directed on box  
3 eggs  
1 1/4 cups milk  
2 oz grated Parmesan cheese  
1/2 teaspoon finely chopped fresh  
rosemary



1. With sharp knife or mandolin, slice zucchini and onions; place on large bowl. Sprinkle 1 tablespoon salt over vegetables. Cover with plastic wrap; refrigerate at least 1 hour or up to 8 hours.
2. Heat oven to 350°F. Unroll pie crust in bottom of 11-inch quiche dish; press in bottom and up side of dish. Set aside.
3. Remove vegetables from refrigerator; squeeze out excess liquid. (Squeeze with hands or press with back of spoon with vegetables in strainer.) Arrange vegetable slices in quiche dish.
4. In separate medium bowl, lightly beat eggs, milk, cheese and rosemary. Season to taste with salt and pepper. Pour over zucchini slices.
5. Bake 45 minutes or until top is light golden brown. Cool slightly before serving. Store in refrigerator.