

Life With Lovebugs
A family site for moms & their little lovebugs!



Ingredients:

- 1 tube (8 oz.) refrigerated crescent rolls
- 2 tsp. Dijon mustard
- 4 cups sliced zucchini (about 2 large, or 3 medium)
- 1/2 large onion, diced
- 3- 4 tbsp butter
- 2 eggs
- 2 c mozzarella cheese
- 1 tbsp Mrs Dash Salt Free Garlic & Herb seasoning mix
- salt & pepper, to taste

Directions:

1. Separate crescent dough into triangles and lay out in a greased 9inch deep dish pie plate with points toward the center. Press the pieces together until they have formed a crust covering the entire pan. Spread the mustard on the crust.
2. In a large skillet, saute zucchini and onion in butter until the veggies are tender.
3. In a large bowl, beat the eggs slightly then add the cheese, seasonings and veggie mixture. Pour into the crust.
4. Bake at 375 degrees for 20-25 minutes or until a knife inserted near the center comes out clean. After about 15 minutes check to see if the crust is browning too quickly. If it is, cover the edges loosely with foil.
5. Remove from the oven and let the pie cool on a wire rack. Serve warm.

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