



Easy Veggie Pie

(Adapted from Betty Crocker's Impossibly Easy Zucchini Pie)

Preheat oven to 375°F.

1 cup chopped zucchini
1 cup chopped tomato—*the sweeter the better*
1/2 cup chopped red onion
1/2 *or more* cup grated cheddar cheese
2/3 cup **sifted** baking mix – such as Bisquick or Jiffy.
3/4 cup milk
2 eggs
1/2 teaspoon salt
1/4 teaspoon pepper
Grated Parmesan cheese
1 piecrust - optional

-- Sprinkle half the cheddar cheese over unbaked piecrust (see additional instructions below) or straight into a pie pan that's been greased with butter or oil, then top with chopped tomato, red onion, and zucchini.

-- In a medium bowl: blend eggs, and then add 1/3 sifted baking mix and blend. Add half the milk and blend. Add remaining baking mix and blend. Add remaining milk, salt and pepper and a handful of Parmesan. Mix well.

-- Pour evenly into a pie pan or piecrust and top with remaining cheddar cheese.

-- Protect crust edges with a piecrust shield or foil strips and bake 25 minutes, then remove foil and sprinkle a handful of parmesan over pie and continue baking another 20 minutes.

-- Bake until inserted knife comes out clean and crust looks done.

-- Cool.

Try adding additional or other ingredients such as:

orange or red pepper, diced jalapenos, asparagus (precooked al dente), sautéed mushrooms ...

Pie Crust: *If you want to avoid a soggy crust (it's good either way, but I prefer a crispier crust), you will need to prebake the crust before adding ingredients.*

Here are directions: <https://www.allrecipes.com/article/how-to-bake-a-pie-crust/>

You can double this recipe and bake in a 9x13 dish.

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