

Crustless Summer Zucchini Pie

From – *Skinnytaste.com*

10 oz zucchini
½ cup shallots or onion, chopped
¼ cup chopped fresh chives
½ cup part skim mozzarella
2 Tbsp grated Parmesan cheese
½ cup white whole wheat flour
1 tsp baking powder
2/3 cup fat free milk
1 tsp olive oil
2 large eggs, beaten
½ tsp kosher salt
fresh cracked pepper to taste

- Preheat oven to 400F.
- Lightly oil a pie dish.
- Shred zucchini and squeeze to remove liquid.
- Combine zucchini, shallots, chive, and mozzarella cheese in a bowl.
- Sift flour and baking powder in a medium bowl.
- Add remaining ingredients to the flour and blend well.
- Combine zucchini and flour mixtures.
- Pour into the pie dish.
- Top with Parmesan cheese.
- Bake 30-35 minutes or until knife comes out clean from the center.
- Let stand at least 5 minutes before serving.



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