

ZUCCHINI PIE

Posted on December 31, 2021 by Julie Herrington



Zucchini Pie



Mixed together

- ½ Cup dry bread crumbs
- ¼ Cup grated Parmesan

Saute together until brown & crumbly

- 1 lb ground beef
- ¾ Cut chopped green peppers
- 2 tbs chopped parsley
- 1 tbs minced onion
- ½ tbs garlic salt
- 1½ tbs salt
- 1½ tbs oregano

1. Pastry crust for 9" pie, double crust
2. Prepare mixture above. Line pie pan with crust.
3. Put 1/2 of zucchini over crust; top with half of meat,
4. then 1/2 of crumb mixture. Repeat zucchini, meat,
5. crumbs. Top with tomato slices, 2 Tbsp oil. Arrange
6. top pastry & seal. Cut small hole in center. Brush
7. top with milk; dust with pepper and garlic salt.
8. Bake 1 hour @ 350.