

# Ashlyn's Zucchini Pie

4C zucchini (thinly sliced, but I usually use more)  
1C chopped onion  
1/4-1/2 C butter (pending on how much zucchinis)  
1C chopped spinach  
1/2 tsp salt  
1/2tsp pepper  
1 clove garlic minced  
1/2 tsp dried basil (fresh is better, but more)  
1/2tsp dried oregano  
2 eggs beaten  
2 cups shredded cheese (or more other stuff if dairy-free)  
DIJON MUSTARD (it's the secret ingredient, even if you loathe mustard)  
9" pie crust unbaked

Pre heat to 375.

Sauté zucchini and onions in butter for about 10 min, until rendered. Add the seasonings and stir well, set aside.

In a bowl mix the eggs and cheese. Incorporate with the zucchini mixture that has cooled a bit.

Brush Dijon mustard liberally on the inside of the pie shell and add filling.

Bake 20-22min or until bubbling and light brown.