

Squash Pie

Ingredients:

- 1 pie crust (typically half a package)
- 1 cup diced white onion
- 2 cloves garlic, minced
- 2 cups sliced or diced zucchini and squash (1 cup each)
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 egg
- 4 ounces whipped cream cheese
- 3/4 cup shredded cheese (mozzarella or sharp white cheddar)
- 1/2 cup grated parmesan cheese
- 1/4 cup thin sliced green onions (scallions)
- 1/4 tsp crushed red pepper flakes
- 2 tsp flour
- Enough thinly sliced zucchini and squash to cover top of pie

Directions:

1. Bake pie crust according to directions on package for single crust pie (preferably in glass pie dish) - cool while cooking ingredients and turn oven up to 400 degrees.
2. Sauté onions until translucent (about 5 mins) then add garlic and cook for 1 minute more. Add zucchini and squash and salt and pepper - cook until squash and zucchini is soft.
3. In a separate bowl, use a whisk to combine egg and cream cheese until well combined (will be slightly lumpy still) - mix in shredded cheese, green onions, parmesan cheese, red pepper flakes until all mixed together.
4. To assemble pie: spread onion and squash mixture over bottom of pie crust evenly (be careful - pie pan is most likely still hot!) sprinkle flour over top. Spread the cheese mixture over top of the flour (flour makes it stick less to the onion mixture) top the cheese mixture with slices of zucchini and squash, not overlapping too much. Sprinkle with some additional parmesan cheese and maybe some more shredded cheese. Bake for about 20 minutes or until squash on top is soft and cheese on top starts to brown slightly
5. Allow to cool, then cut and serve