

Makes 4 to 6 Servings

Use Chantal® Copper Fusion® 11" Fry Pan, 9" Classic Pie Dish and 3 Piece Ring Bowl Set



Sophie Uliano's Tolley's Summer Zucchini Pie*

Main Ingredients:

1 tablespoon unsalted butter

1 cup whole-wheat bread crumbs

1 tablespoon extra virgin olive oil

1 medium onion, diced

2 garlic cloves, minced

2 medium tomatoes, seeded and diced

3 medium zucchini, quartered lengthwise and thinly sliced

1 teaspoon crushed fennel seed

1 teaspoon salt

Freshly ground pepper to taste

3 large eggs

1/3 cup milk

1 cup grated Swiss cheese

3 tablespoon grated Parmesan cheese

*As featured in Sophie's *Gorgeously Green Diet* cookbook



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Preparation:

1. Preheat the oven to 375°F.
2. Grease the Pie Dish with ½ tablespoon of the butter, then sprinkle the breadcrumbs over the bottom and sides.
3. Heat the olive oil in the Fry Pan over medium heat. Add the onion and garlic and sauté for 10 minutes, or until browned. Stir in the diced tomatoes and sauté for 5 minutes. Raise the heat to high and add the zucchini, fennel, salt, and plenty of pepper. Cook until the zucchini is barely tender, about 5 minutes. Remove from the heat and cool at least 10 minutes.
4. Beat the eggs in the large Ring Bowl. Add the milk, then mix in the zucchini mixture. Pour half into the prepared Pie Dish, top with the Swiss cheese, then pour on the remainder of the mixture. Sprinkle the Parmesan cheese over the top.
5. Place in the oven and bake for 30 minutes, or until a knife inserted in center comes out clean and the top is golden brown. Let sit 10 minutes before cutting. The pie looks much better about an hour after it comes out of the oven and has time to settle.