



Mediterranean Vegetable Pie

INGREDIENTS

- 1 zucchini, cut in 1/2 inch quarters
- 1 yellow squash, cut in 1/2 inch quarters
- 1 egg plant, peeled and cut in 1 inch dice
- 1 large bell pepper, cut in 1 inch dice
- 2 cups Vidalia onion, cut 1 inch dice
- 2 tablespoons minced garlic
- 8 oz package mushrooms, sliced
- 10 oz package grape tomatoes, cut in half
- 3 stalks celery, cut in 1 inch dice
- Salt & pepper
- 1/2 cup fresh grated parmesan
- 8 oz mozzarella, grated
- 2 teaspoons dried oregano
- 2 teaspoons dried basil, or 1/4 cup fresh basil
- 1/4 cup milk

DIRECTIONS

1. Preheat oven 450 degrees. Heat olive oil in a large skillet over medium heat. Add onions, garlic, celery and peppers to hot oil. Season with salt and pepper.
2. Cook vegetables, stirring occasionally for 3-4 minutes.
3. Add zucchini and yellow squash to pan and cook for additional 4-5 minutes.
4. Add mushrooms, eggplant, and spices to pan. Season with more salt and pepper. Cook mixture for additional 3-4 minutes or until vegetables are just soft. Drain vegetables in a colander over a bowl, reserving juice for another use. (serve over rice or potatoes).



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DIRECTIONS: ASSEMBLING THE PIE

1. Place chilled bottom crust in deep-dish pie plate
2. Spoon vegetables into crust until mixture reaches the top of dish leaving room for tomatoes, cheese and top crust. If you have extra vegetables, reserve for another use. (toss with spaghetti squash or pasta).
3. Sprinkle half of parmesan cheese over vegetables then distribute tomatoes and mozzarella evenly on top.
4. Cut top crust in strips and arrange in a lattice pattern or just top with top crust. Pinch crust edges. Brush crust with milk and sprinkle remaining parmesan on top.
5. Bake for 15 minutes at 450 degrees then lower oven temperature to 350 degrees. Bake until crust is golden, about 1 hour.
6. Let stand for 15 minutes before cutting.