

recipe of the week

crushed zucchini pie

Adapted from Donna Hay's *No Time to Cook*. Serves 2.

- 10 sheets phyllo pastry
- melted butter, for brushing
- 2 zucchini, grated
- 4 eggs, lightly beaten
- 3/4 cup cream (use Half & Half or 35% cream, or a blend, to your taste)
- 1/2 cup grated old cheddar
- sea salt and cracked black pepper

Preheat oven to 350F. Brush 2 sheets of pastry with butter and fold the pastry to fit the base and sides of a shallow 1-3/4 cup capacity “individual serving size” oven proof dish. Repeat with the other dish.

Combine zucchini, eggs, cream, cheese, salt and pepper and pour into the prepared dishes. Brush the remaining sheets of pastry with butter and fold each pastry sheet in half and “scrunch”. Pile the pastry on top of the pies.

Bake for 35 to 40 minutes or until filling is set and pastry is golden.

Enjoy!