



*The Grown-Up Girls Guide to Looking Good and Feeling Great*

### **Easy Veggie Pie** *(Adapted from Betty Crocker's Impossibly Easy Zucchini Pie)*

Preheat oven to 375°F.

- 1 cup chopped zucchini
- 1 cup chopped tomato—*the sweeter the better*
- 1/2 cup chopped red onion
- 1/2 *or more* cup grated cheddar cheese
- 2/3 cup **sifted** baking mix – such as Bisquick or Jiffy.
- 3/4 cup milk
- 2 eggs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Grated Parmesan cheese
- 1 pie crust

- Sprinkle half the cheddar cheese over unbaked pie crust, then top with chopped tomato, red onion, and zucchini.
- In medium bowl: blend eggs, then add 1/3 sifted baking mix and blend. Add half the milk and blend. Add remaining baking mix and blend. Add remaining milk, salt and pepper and a handful of Parmesan. Mix well.
- Pour evenly into pie crust and top with remaining cheddar cheese.
- Protect crust edges with pie crust shield or foil strips and bake 25 minutes, then remove foil and sprinkle a handful of parmesan over pie and continue baking another 20 minutes.
- Bake until inserted knife comes out clean and crust looks done.
- Cool.

*Try adding additional or other ingredients such as: orange or red pepper, diced jalapenos, asparagus (precooked al dente), sautéed mushrooms ...*

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