Zucchini Zoodle Pie

Ingredients:

- 1 refrigerated pie crust, at room temperature
- 2 TBSP olive oil
- 3 garlic cloves, minced
- 1 medium yellow onion, medium-diced
- 3 large zucchini, spiralized (I've also made this recipe by shredding zucchini using a cheese grater)
- 2 large eggs
- $^{1}/_{2}$ cup half-and-half
- $^{2}/_{3}$ cup all-purpose flour
- $^{1}/_{2}$ tsp. table salt
- $^{1}/_{4}$ tsp. red pepper flakes
- $^{1}/_{2}$ cup grape tomatoes, seeded and quartered
- 1 cup shredded Cheddar cheese
- $^{1}/_{2}$ cup grated Parmesan cheese

Instructions:

- Preheat the oven to 350^{o}
- Fit the pie crust into an ungreased 9-inch pie pan and press it into the bottom and sides. Do a little trimming and fluting on the parts overhanging the rim. Set aside.
- In a large skillet, heat the olive oil over medium-high heat. Add the garlic and onion and saute until the onion starts to soften, 4-5 minutes. Top that with the spiralized zucchini and saute the zoodles until they soften, about 10 minutes. Set aside.
- In a large bowl, whisk the eggs and half-and-half. Add the flour, salt, and pepper flakes and whisk until entirely smooth.
- Remove as much of the liquid as you can from the pan with the zucchini. You can tip the pan to one side and spoon it out, or drain the liquid using a strainer.
- Transfer the drained zucchini and onion mixture to the egg mixture. Add the tomatoes and Cheddar and stir until the zoodles are coated. Pour the whole mixture into the prepared pie shell and top with the Parmesan.
- Bake until firmed up and golden brown, 40-45 minutes. Let rest for 15-20 minutes so it's easier to cut, then serve.
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Revision #1
Created 2021-11-11 19:30:13 UTC by Cody Nagel
Updated 2021-11-11 19:41:04 UTC by Cody Nagel