Golden Zucchini Crescent Pie

Makes 6 servings

From Gooseberry Patch: Farmers Market Favorites; recipe contributed from Diane Cohen, The Woodlands, TX

8-oz. tube refrigerated crescent rolls

2 zucchini, sliced and quartered

½ c. onion

¼ c. butter, cubed

2 t. fresh parsley, chopped

½ t. garlic powder

¼ t. dried basil

¼ t. dried oregano

½ t. pepper

2 eggs, beaten

8-oz. pkg. shredded mozzarella cheese

¾ c. cooked ham, cubed

1 tomato, thinly sliced

Separate crescent dough into 8 triangles; placed in a greased 9” pie plate with points toward the center. Press onto bottom and up sides of pie plate to form a crust; press seams together. Bake at 375 degrees for 5 to 8 minutes, until lightly golden. In a skillet over medium heat, cook zucchini and onion in butter until tender; stir in parsley and seasonings. Spoon into crust. Combine remaining ingredients, except tomato; pour over zucchini mixture. Top with tomato slices. Bake at 375 degrees for 20 to 25 minutes, until a knife inserted near center comes out clean. Let stand for 5 minutes before cutting.