



## Spinach-Zucchini-Onion-Mozzarella Breakfast Pie

### Ingredients:

- ¾ c. shredded Zucchini
- ¾ c. chopped fresh Spinach Leaves
- ½ Yellow Onion, chopped
- 1 c. Mozzarella Cheese
- 1 c. Evaporated Milk
- 6 Eggs
- ¾ c. Baking Mix
- 4 Tbsp. Olive Oil
- ½ tsp. Salt
- ½ tsp. Black Pepper
- 1 tsp. Yellow mustard

### Directions:

- Place Zucchini, Spinach, Yellow Onion, and 2 Tbsp. Olive Oil in frying pan. Cook over medium-high heat until the color of the ingredients has brightened (you do not want them to become soft!).

- Place contents on pan in a quiche dish which has been sprayed with Pam and let cool for a few moments.
- Once cooled, mix in Mozzarella Cheese.
- Beat together Eggs, Evaporated Milk, Baking Mix, 2 Tbsp. Olive Oil, Salt, Black Pepper, and Mustard until frothy.
- Pour Egg mixture on top ingredients in Quiche Dish. Stir together with spoon in order to evenly displace ingredients within dish.
- Bake for 25 –35 minutes at 350°.