



ZUCCHINIS AND FETA PIE

Ingredients

For 1 pie

1 pie crust

1 grated onion

4 zucchinis: 1kg

1 handful of mint leaves

3 eggs

10 cl of liquid cream

200 g of crumbled feta cheese

Steps

- 1.** Cooked the onions in a pan until they become translucent.
- 2.** Add the zucchinis, then the chopped mint and garlic. Season and simmer for 15 minutes over medium heat without a lid, stirring occasionally.
- 3.** In a bowl, beat the 3 eggs with the cream and add about 2/3 of the feta in small pieces.
- 4.** Place the pie crust in your mold, then add the zucchinis and pour the liquid preparation over, finally sprinkle the rest of the crumbled feta on top.
- 5.** Bake for 40min at 180°C in a hot oven.