
Zucchini Walnut Quiche

This one just looked interesting from an old clipping that I found. Source unknown. If edges of pie crust brown to quickly cover edges with tin foil.

Quantity	Ingredients	Preparation Notes
1	Pie Crust	• Mix or press ground walnuts into pie crust or mix into flour if making from scratch.
1/4 C	Ground Walnuts	• Spread bottom of crust in pie pan with mustard
1 - 2 Tbsp	Prepared Mustard	• Use fork to prick bottom and sides
4	Medium Zucchini, sliced thin	• Bake at 400 degrees for 10 minutes.
	Boiling Water	• Remove from oven and set aside
1/3 C	Chopped Walnuts	• Cook zucchini in boiling water for three minutes, then drain
	Salt & Pepper	• Sprinkle pie shell with chopped walnuts and arrange zucchini on top
2	Eggs, beaten	• Beat eggs, milk, 1/4 teaspoon salt and pepper
1 1/4 C	Milk or Light Cream	• Pour egg mixture over zucchini
	Shredded Jack or Muenster Cheese	• Sprinkle with cheese
1/3 C		• Bake 40 minutes at 375 degrees until knife inserted in center comes out clean