

Ingredients:

1 1/2 lb zucchini
dash of salt
3 medium ripe tomatoes
4 tablespoons butter
1 tablespoon oil
3 eggs - separated
2 c. swiss cheese, grated
1/2 c. feta cheese
freshly ground pepper
1 tablespoon fresh basil

Directions:

Wash zucchini, trim & cut into 1/4 slices. Salt, drain and pat dry.

Meanwhile, peel the tomatoes and dice. Heat 2 tbs. butter with the oil in a large saute pan. Lightly brown the zucchini on both sides and drain. Lightly brown the tomatoes until they soften slightly.

When you are ready to assemble the pie, beat the egg yolks and set aside. Place half the zucchini and tomatoes in 9 X 12 inch dish and sprinkle with 1/3 of the grated swiss cheese and half the feta cheese. Dot with 1 tablespoon butter and sprinkle w/salt, pepper and half the basil.

Beat the egg whites and fold into the yolks. Spread half of this mixture over cheeses and sprinkle 1/3 of the swiss cheese, half of the feta and the remaining basil. Top with the remaining zucchini/tomatoes and season with salt/pepper. Spread with remaining mixture, top with remaining swiss cheese and dot with remaining tbs. buter.

Bake in preheated oven for 25-30 minutes or until the eggs are set.

Ashleigh Pruett