



Recipe From Phyllis' Kitchen



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VEGGIE PIE

2-4 tablespoons cooking oil	1-2 cups sliced summer squash
2 onions, chopped	1-2 cups broccoli or cauliflower flowerets
2-4 cloves garlic, minced	1 cup cottage cheese
1 green or red bell pepper, chopped	1 cup grated cheddar cheese
2-3 ribs celery, chopped	1 egg, mixed with cottage cheese
1/2 head (small) cabbage, sliced fine	1 teaspoon dried basil or oregano
2-4 new potatoes, sliced thin	Salt & pepper to taste
1 cup dry bread crumbs	2 or more uncooked deep dish pie shells

Cook (in a large Dutch oven or heavy skillet) onions, garlic, bell pepper and celery until soft. Add cabbage and potatoes, and stir-fry for a few minutes. Add squash, broccoli or cauliflower (and add any leftover veggies that you have.) Stir in seasonings and even meat, if you choose to add. If you add cooked rice or pasta, add at this time. Mix egg & cottage cheese, and add to the mixture, along with grated cheddar. Divide into 2 uncooked frozen pie crusts. Sprinkle with bread crumbs. Bake at 375 degrees for 30-40 minutes, or until lightly browned. Serves 8.