



# Corn, Zucchini, and Tomato Pie

Colorful and hearty, this savory pie is a great way to showcase summer vegetables. Serve it as a side dish or a meatless entrée.

### CACFP CREDITING INFORMATION

1 piece provides ¼ cup vegetable.

### SOURCE

Team Nutrition CACFP Multicultural Recipe Project.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>1</b> Preheat oven to 350 °F.
Nonstick cooking spray		1 spray		2 sprays	<b>2</b> Lightly coat steam table pan(s) (12" x 20" x 2") with nonstick cooking spray. For 25 servings, use 1 full pan. For 50 servings, use 2 full pans.
*Zucchini, fresh, unpeeled, ½" sliced	1 lb	1 qt	2 lb	2 qt	<b>3</b> Place zucchini slices in the bottom of the baking dish, cover with tomato slices, and top with corn.
*Tomatoes, fresh, ½" sliced	1 lb	1 qt	2 lb	2 qt	
Corn, frozen, whole kernel, thawed	1 lb	3⅓ cup	2 lb	1 qt 2¼ cup	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Lemon juice, fresh squeezed, seeds removed OR lemon juice, bottled		¼ cup		½ cup	<b>4</b> Sprinkle lemon juice evenly over vegetables: ¼ cup per pan.
Dill weed, fresh, chopped		¼ cup		½ cup	<b>5</b> Make seasoning mixture: In a medium bowl, mix together dill, salt, black pepper, Parmesan, and bread crumbs.
Salt, table		½ tsp		1 tsp	
Black pepper, ground		1 tsp		2 tsp	
Parmesan cheese, grated		¾ cup		1½ cup	
Whole-wheat bread crumbs		1 cup		2 cup	<b>6</b> Sprinkle seasoning mixture evenly over vegetables and lightly spray with nonstick cooking spray.
					<b>7</b> Cover with foil and bake for 35 minutes or until zucchini is tender.  Critical Control Point: Heat to 140 °F or higher for at least 15 seconds.
					<b>8</b> Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece.  Critical Control Point: Hold at 140 °F or higher.



## NUTRITION INFORMATION

For 1 piece (5 x 5).

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>52</b>
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<b>Total Fat</b>	<b>1 g</b>
Saturated Fat	1 g
Cholesterol	2 mg
<b>Sodium</b>	<b>171 mg</b>
<b>Total Carbohydrate</b>	<b>9 g</b>
Dietary Fiber	1 g
Total Sugars	1 g
Added Sugars included	N/A
<b>Protein</b>	<b>2 g</b>
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Vitamin D	N/A
Calcium	46 mg
Iron	1 mg
Potassium	N/A

N/A=data not available.

## MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Zucchini	1 lb 3 oz	2 lb 2 oz
Tomato	1 lb 3 oz	2 lb 5 oz

## NOTES

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

## YIELD/VOLUME

25 Servings	50 Servings
3 lb 2 oz	6 lb 4 oz
2 qt 1/3 cup	1 gal 2/3 cup