

Low-Point Zucchini Tomato Bake

Ingredients:

- 1/2 (15 oz.) pkg. refrigerated pie crusts
- 1 medium zucchini, thinly sliced
- 2 medium plum tomatoes, thinly sliced
- 1/2 cup fresh basil, chopped
- 1/3 cup parmesan cheese
- 2/3 cup fat free mayonnaise
- Pam cooking spray
- Pepper

Fit pie crust into a 9 inch pie pan. Prick bottom and sides of pie crust with a fork and bake for 9 minutes at 450 degrees. Let cool. Spray Pam cooking spray in a skillet and saute' zucchini for several minutes until tender. Arrange zucchini in bottom of prepared pie pan. Arrange tomatoes on top of zucchini. Stir together basil, cheese, and mayo. Drop by spoonfuls evenly on top of tomatoes and spread gently. Sprinkle with pepper and bake at 425 degrees for 15 minutes or thoroughly heated.

Total servings = 8

Serving size = 1

Points per servings = 3.6

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)