



Zucchini Boats

Servings: 4

Serving Size: 1 zucchini half

Ingredients

2 large zucchini
1 Tablespoon olive oil
Salt and pepper to taste
½ cup jarred bruschetta
4 Tablespoons grated parmesan cheese

Directions

1. Trim and discard the zucchini ends. Cut each zucchini in half lengthwise.
2. Using a spoon, scoop out the middle of the zucchini and leave a thin base at the bottom so the "boat" can be stuffed. Place the scooped-out centers into a small bowl; set aside.
3. Bring a medium pot of salted water to a boil. Blanch the zucchini boats just until they begin to soften, about 2-3 minutes. Immediately place the zucchini boats in a bowl of iced water. Drain the zucchini and place it on a baking sheet.
4. Heat the olive oil in a medium skillet over medium heat. Sprinkle the reserved zucchini mixture with black pepper; add to the pan, and sauté about 6-8 minutes. Stir in the bruschetta; lower the heat and simmer for 3 minutes.
5. Spoon the bruschetta mixture evenly into the four zucchini boats. Sprinkle each zucchini boat with 1 Tablespoon parmesan cheese.
6. Heat the broiler. Broil the stuffed zucchini boats until slightly golden, about 2-3 minutes; watch closely to avoid burning.