

LOCAL STUFFED ZUCCHINI BOATS WITH PARMESAN & CHERRY TOMATOES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4

2 large or 3 medium zucchini, halved lengthwise
1 large egg, beaten
1 cup torn crusty bread, crumbled
2/3 cup grated parmesan cheese
½ garlic clove, minced
½ cup quartered cherry tomatoes
2 teaspoons lemon zest
2 tablespoons fresh thyme leaves
¼ cup pine nuts
Extra-virgin olive oil, for drizzling
Sea salt
Freshly ground black pepper
Pesto, for serving

Directions:

- Preheat oven to 475 degrees F
- Line a baking sheet with parchment paper
- Use a small spoon to hollow out the flesh of the zucchini, leaving a little more than 1/4 - inch thickness around the edges – put aside the flesh
- Place them cut side up on the baking sheet
- To make the filling, place the scooped-out zucchini flesh into a mesh strainer and gently press out any excess water - you should be left with 1 cup of flesh (chop any coarse pieces) and transfer to a medium bowl
- Add the egg, breadcrumbs, cheese, garlic, tomatoes, lemon zest, thyme, pine nuts, and ¼ teaspoon salt
- Mix until combined, using your hands if necessary
- Drizzle the hollowed-out zucchini with olive oil and sprinkle with salt and pepper
- Spoon in the filling and bake for 16-18 minutes or until the filling is set and is golden brown and crisp on top
- Serve with pesto