



Cheesy Zucchini Boats

NIBBLEDISH CONTRIBUTOR

Ingredients

2 large Zucchini
3 tblsp Italian bread crumbs (divided)
1 cup shredded italian-blend cheese
1/2 cup shredded Parmesan cheese
1/2 cup ricotta cheese
1 tsp italian seasoning
1/2 tsp kosher salt
1/4 tsp pepper

Instructions

- Preheat oven to 400 degrees
- Cut zucchini in half lengthwise; scoop out seeds and pulp, leaving a 1/4 inch thick shell. Place zucchini in baking dish.
- Sprinkle 1 tblsp of the bread crumbs down center of zucchini halves. Combine all three cheeses with Italian seasoning, salt and pepper. Divide mixture evenly into zucchini; sprinkle with remaining 2 tblsps bread crumbs.
- Bake 20-25 minutes or until zucchini are tender when pierced with a fork and top is golden. Serve

(*This recipe serves as 4 halves, but because I did as an appetizer, I cut each half into about 4 pieces, depending on size)