

# Stuffed Grilled Zucchini Boats

*Adapted from Taste of Home*

## INGREDIENTS:

- 2 medium Zucchini - cut in half
- 5 teaspoons olive oil - we used **Prairie Oils Tuscan Herb**
- 1 medium Red Onion - chopped
- ¼ teaspoon Garlic - minced
- ½ cup Panko Bread Crumbs
- ½ cup **Bothwell Cheese Mozzarella Cheese** - shredded
- Salt & Pepper to taste
- ½ cup **Bothwell Cheese Parmesan Cheese** - shredded
- **Gourmet Inspirations Veggie Fusion** for garnish

## DIRECTIONS:

1. Preheat Wood Pellet Grill to 400 degrees F. If you're using a cast iron pan on the grill, place that in the smoker to get it heated up.
2. Cut the Zucchini in half lengthwise.
3. Scoop out the pulp; leaving ¼" in the shells. Brush the inside of boats with Olive Oil and salt & pepper. Set aside.
4. Chop zucchini pulp then and add red onion, garlic, panic bread crumbs, mozzarella cheese, salt & pepper. Mix well.
5. In a large skillet (we used cast iron on wood pellet grill) cook pulp mixture until bubbly and golden brown - approximately 15-20 mins. We opened the FLAME BROILER for this part.
6. Remove from heat and spoon into Zucchini Boats. Sprinkle with Parmesan Cheese.
7. Place Zucchini Boats onto baking sheet line with parchment or foil. Tent with foil and place on grill for 30 mins. CLOSE THE FLAME BROILER FOR THIS PART.
8. Once the zucchini boats are somewhat tender, remove the foil and let them cook for an additional 5 mins.
9. Remove from the grill and let them rest for a few minutes. Right before serving, sprinkle each zucchini boat with **Gourmet Inspirations Veggie Fusion**.



ENJOY!!