



**Century**  
Federal Credit Union

# Recipes for Success

## Tuna Melt Zucchini Boats

Jen, Marketing Director

### Ingredients

- 2 medium-sized, fresh zucchini
- Olive oil
- 1 can of flake tuna, drained
- 1 small onion, finely diced
- 1 celery stalk, finely diced
- 1 Tbsp Italian dressing
- 2 Tbsp mayonnaise
- Salt & pepper to taste
- 1/4 cup shredded mozzarella
- 1 small tomato, diced



### Directions

1. Preheat oven to 400°
2. Cut each zucchini in half and using a spoon scoop out a little trough in each zucchini half, discard the scooped out filling
3. Lightly brush both sides of the zucchini with olive oil and place on a baking sheet and place in oven for 12-15 minutes until softened.
4. In a small bowl combine tuna, onion, celery, Italian dressing, mayonnaise, salt and pepper.
5. Once zucchini is done fill with tuna mixture and top with shredded mozzarella.
6. Place back in the oven and under the broiler for 4-5 more minutes until cheese is crispy and browned.
7. Top with diced tomatoes and serve.