



Century
Federal Credit Union

Recipes for Success

Veggie Zucchini Boats

Jen, Marketing Director

Ingredients

- 2 medium-sized, fresh zucchini
- 1 small onion, finely diced
- 4-5 mushrooms, finely diced
- 1-2 tablespoons rosemary & thyme, finely minced
- 1/4 cup of dried breadcrumbs
- 1/4 cup fresh Parmesan cheese, grated
- Olive oil
- salt & pepper to taste
- 1/4 cup shredded mozzarella



Directions

1. Preheat oven to 375°
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
4. In a small sauté pan over low/medium heat warm 2 tablespoons olive oil
5. Once oil is warm add in diced onion, diced mushroom, herbs, salt and pepper and sauté mixture until cooked through
6. Remove pan from heat, stir in cheese and breadcrumbs
7. Spoon mixture over the zucchini and sprinkle with mozzarella
8. Bake for 20 minutes and place under the broiler for 2-3 more minutes until cheese is crispy and browned