



STUFFED ZUCCHINI BOATS WITH PINE NUT SALSA

Stuffed Zucchini with Pine Nut Salsa ~ zucchini boats stuffed with a delicious blend of sausage, tomato, cheese, garlic, and breadcrumbs, topped with a lemony pine nut salsa that will knock your socks off!

Ingredients

2 large zucchini
2 Italian sausage sweet or hot
1 clove garlic minced
1 large egg beaten
1/2 cup grated Parmesan cheese loosely measured, not packed

1/2 cup dried breadcrumbs
1/2 cup finely diced tomato
salt and fresh cracked black pepper
olive oil
a few Tbsp of crumbled feta cheese
pine nut salsa
1/4 cup pine nuts that have been toasted heat them over medium heat in a skillet for several minutes, stirring constantly until they turn golden
1/4 cup chopped fresh oregano
1 Tbsp lemon juice
2 Tbsp olive oil
pinch of salt

Instructions

Preheat the oven to 475F

Slice the zucchini in half lengthwise. Use a small spoon to scoop out the inside, leaving 1/2 inch of the zucchini around the edge. Put the scooped zucchini flesh in a clean dish towel and squeeze out the excess moisture. You should have about 1/2 cup left.

Remove the sausage from the casings and brown in a pan, crumbling it as you cook. Mix the zucchini flesh, the sausage crumbles, garlic, egg, Parmesan, breadcrumbs, the tomatoes, and a pinch of salt and pepper. Mix well.

Arrange the zucchini in a large casserole. Drizzle with 1 Tbsp of olive oil and lightly season with salt. Stuff each of the cavities with the stuffing mixture, pressing down to get as much in as possible. Scatter the feta cheese over the top.

Bake for 15-20 minutes until sizzling and golden.

While the zucchini bakes, make the salsa by mixing together all the ingredients. Serve the zucchini with the salsa spooned over the top.