

## Baked, Stuffed Zucchini

**This baked zucchini dish could become a family favorite.**

Serve this as a main dish with a garden salad on the side.

**Ingredients** 1 large zucchini (8 to 12 inches long) 2 T. olive oil 2 T. butter 2 medium onions, chopped 2 cloves garlic, minced 1/4 pound Italian sweet sausage 1/4 pound ground beef 1/4 tsp. salt 1/4 tsp. black pepper 1/4 cup freshly chopped curly parsley leaves 1 tsp. crumbled, dried rosemary (or 2 tsp. fresh, chopped) 2 slices bread 1/2 cup milk 1/4 cup plus 2 T. grated Parmesan cheese 3 T. Italian salad dressing

### Preparation

Cut zucchini in half lengthwise. Scoop out some of the pulp from the center, leaving about 1/2 inch intact all the way around. Set pulp aside.

Place olive oil and butter in a skillet and heat. Add onions, garlic and parsley, and sauté three minutes. Add meats, rosemary, salt and pepper, and cook 15 minutes. Remove from heat. Preheat oven to 350 degrees F. Soak bread in milk until saturated. Gently squeeze liquid and shred bread into a bowl. Add bread, reserved zucchini pulp and 1/4 cup cheese to skillet and mix well.

Place zucchini halves in greased baking pan. Fill centers with zucchini mixture and sprinkle remaining cheese on top. Bake 15 minutes, then lower oven temperature to 325 degrees F and continue baking for 10 minutes or until zucchini shells are tender and can be easily pierced with a fork. Drizzle salad dressing over each zucchini half while still warm. Serves 3 to 4.

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