



Roasted Vegetable-Stuffed Zucchini Boats

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

2 or 3 thin zucchini
2 Japanese eggplant
1 large shallot
1 small tomato
2 tablespoons extra virgin olive oil
1 teaspoon fresh rosemary, minced
grated parmesan cheese, if desired

Instructions:

1. Preheat oven to 400.
2. Slice eggplant, shallot and tomato and place on baking sheet.
3. Brush slices with olive oil and roast for 30 minutes or until soft and slightly browned.
4. While vegetables roast, cut zucchini into 2 ½-inch sections. Cut each section in half horizontally. Using a tomato corer or small melon baller, scoop flesh from the zucchini sections leaving a ¼-inch shell.
5. Bring a pot of lightly salted water to a boil over high heat. Drop in zucchini boats and cook until fork-tender, about 1 1/2 minutes.
6. Remove squash from pot and plunge into a ice bath to cool. When cool, pat zucchini dry and place on a cutting board.
7. Remove vegetables from oven and allow to cool slightly. Chop vegetables and place in a small bowl. Add minced rosemary and grated parmesan (if desired) and toss to combine. Using a small spoon, mound filling into zucchini boats and place on a baking sheet. Place baking sheet in oven.
8. Roast for 5 – 7 minutes or until heated through. Serve immediately.