

Stuffed Zucchini

By Joy Boss on October 23, 1999

Servings: 7

INGREDIENTS

7 fresh zucchini (4-6 inches long)
1/2 cup onion, chopped
1/4 cup olive oil
1/2 cup fresh mushrooms, coarsely chopped
1 garlic clove, minced
1 (3 ounce) packages cream cheese
1 egg, beaten
1/2 cup parmesan cheese
3/4 cup fresh parsley, chopped
1/8 teaspoon pepper
parmesan cheese

DIRECTIONS

Slice zucchini in half lengthwise. Scoop out insides leaving about 1/4-in shell.

Finely chop zucchini pulp; set aside. Saute onion in oil in large heavy skillet. Add mushrooms, garlic and reserved chopped zucchini; cook over medium heat until most of moisture evaporates.

Add cream cheese, egg, Parmesan, parsley, and pepper.

Mix well; cook for about 10 minutes.

Cool filling slightly and fill zucchini shells.

Sprinkle with additional Parmesan cheese. Place on jelly roll pans; bake for 30 minutes at 350°F until bubbly and golden brown on top.