

SHRIMP ZUCCHINI BOATS



Serves 6



INGREDIENTS

- 4 zucchini; halved with center scooped out
- 1 red bell pepper; diced
- 1/2 onion; diced
- 1 tbsp Italian seasoning
- 2-12oz bags shrimp; peeled or shelled (shell, if still on)
- Mozzarella Cheese; shredded
- Wild Mushroom and Sage Olive oil

Side Dish:

- 4 corn stalks; cut in half
- Butter, Salt, Pepper, and Chili Powder

DIRECTIONS

1. Preheat oven to 425
2. Cut the corn in half and get a big pot of water boiling; add corn once water is boiling
3. Length wise, cut zucchini in half and take a spoon and scoop out the middles (this will make the half zucchini look like a boat), placing contents in a separate bowl
4. Dice the bell pepper and onion and throw in with the insides of the zucchini
5. Add the italian seasoning, salt and pepper, and a drizzle of olive oil
6. Place halved zucchini on a baking sheet lined with foil. Using a spoon, fill the zucchini boats with the contents in the bowl
7. Once the boats are filled, drizzle with more olive oil and place in the oven for 20 minutes.
8. Pull out the boats, change the oven to broil, and top the boats with mozzarella cheese. Place back in the oven for another 5-8 minutes
9. Dress corn with butter, salt pepper and chili powder (if desired)
10. Plate and ENJOY!!!

notes
