

Michael's Stuffed Zucchini

Courtesy of Chef Michael Collins

Ingredients:

4 small zucchini, cut in half lengthwise
1 medium onion, finely chopped
1 clove garlic, finely chopped
3 tablespoons extra-virgin olive oil
2 tablespoons panko bread crumbs
2 tablespoons Italian bread crumbs
3 tablespoons tomato paste
salt and pepper to taste
4 tablespoons Asiago cheese
6 Kalamata olives, pitted and cut in half
the juice of 1 lemon

Instructions:

Scoop out the centers of the zucchini. Chop the zucchini "meat" finely. Blend it with the onion, the garlic, the olive oil, the bread crumbs, the tomato paste, and the salt and pepper to make a paste.

Stuff the mixture into the zucchini shells. Cover with the cheese. Dot with the olives, and squeeze the lemon juice on top.

Bake until the zucchini boats are bubbly and brown, about 20 minutes. Serves 8 as a side dish.