

**Name**

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Recipe Title

Crispy Stuffed Zucchini

Recipe Ingredients

3 large zucchinis, halved lengthwise
2/3 cup panko breadcrumbs
1/2 cup grated parmesan cheese
1/4 cup finely chopped parsley
4 cloves of garlic, minced
Grape tomatoes, halved
1/4 cup melted butter (at least that's all I tell myself I'm going to use...)
Salt and pepper
Crushed red pepper

Optional:

Small mozzarella balls (no clue what they're actually called)
Hot sauce (maybe Tabasco) to add into the mixture

Recipe Instructions

1. Preheat oven to 400°F and prep a baking tray/sheet with nonstick cooking spray.
2. Arrange zucchini halves, cut side up, on the tray and scoop out the inside (not fully; just enough to make a little rut to add filling without stuff falling out).
3. In a small bowl, mix together the panko, parmesan cheese, parsley, and minced garlic.
4. Pour in the melted butter (it is at this point that I typically decide to use more butter than planned). Season with salt, pepper, and crushed red pepper according to your taste.
5. Mix all the ingredients together until the the butter is fully absorbed and then spoon the mixture into each zucchini half (make sure it's evenly spread).
6. Line the tops off each zucchini half with grape tomato halves (and mozzarella, if you decide to use it). Lightly spray tops of zucchini halves with cooking spray.
7. Bake in hot oven for 20 minutes, or until crust is golden and the zucchini halves are cooked all the way through.
8. Now broil the zucchini on medium heat for about 5 minutes to crisp up the top.

