

Stuffed Baby Zucchini Recipe

Yields 24 Appetizers

Ingredients

- 12 Baby Zucchini (3")
- 2 Tbls Parsley Leaves, Minced
- 2 Tbls Olive Oil
- 1/2 tsp Thyme Leaves, Dried
- 1 Clove Garlic, Pressed
- Black Pepper, Ground
- 2 Green Onions, Minced W/Green Tops
- Salt
- 2 Plum Tomatoes, Diced

Instructions

1. Scrub the zucchini and cut in half lengthwise.
2. Scoop out the zucchini pulp leaving a thin shell which will still hold its shape.
3. Finely chop the zucchini pulp.
4. Heat the oil in a large skillet.
5. Add the garlic, onions, tomatoes, parsley, zucchini pulp, thyme and ground black pepper to taste.
6. Saute over medium heat until the vegetables are soft and blended (about 5 minutes).
7. Add salt to taste.
8. Spoon the filling into the zucchini shells.
9. Arrange on a serving tray.
10. Cool to room temperature.
11. Serve as a finger food.