

Zucchini - Keeping It Fresh

It's zucchini time. These little summer squashes can be just too darn prolific. How many of us have been the recipients of an anonymously abandoned box of the things on our porches? Before you start despairing over how to use them all before they go bad, you should really stop to take joy in their simple flavors while they are their freshest. The best way to do that is to pair them with some equally fresh flavors. The recipe for zucchini boats with mozzarella and olives does just that.

Zucchini Boats

Serves 4 as a main course, 6 to 8 as a side.

Prep Time: 15 Minutes

Cook Time: 35 Minutes

Ingredients

- 2 medium-sized zucchini
- ½ cup part-skim mozzarella
- 1 cup grape tomatoes, halved
- 8 green olives, pitted and cut in half
- 2 tablespoons olive oil
- 4 tablespoons fresh basil, cut into slivers

Directions

- Preheat oven to 350° Fahrenheit.
- Cut zucchinis length-wise and scoop out about ½ inch of the very center squash.
- Drizzle the hollowed squash with olive oil, and season with salt and pepper.
- Bake for about 15 minutes.
- Remove par-baked zucchini and dot with grape tomatoes, mozzarella and sliced olives.
- Sprinkle fresh basil slivers over the top.
- Increase the oven heat to 450° Fahrenheit and cook for another 10-15 minutes, rotating the pan half way.
- When the cheese is melted, the zucchini boats are done.

Source: Guiding Stars Recipe Reviews