



CATERED *for* YOU, INC.
Chef Romeo Herrera, Owner

ITALIAN SAUSAGE STUFFED ZUCCHINI

TOOLS: SAUCEPAN, SHEETPAN, KNIFE, SPOON
SHELF LIFE: 1 DAY
YIELD: 6-8 SERVINGS

INGREDIENTS:

Large Zucchini Halved Lengthwise	4	Each
Tomatoes, Roma	2	Each
Diced Onion	1/4	Each
Olive Oil	2	Tsp
Italian Sausage Links, Cooked and Diced Small	4	Each
Italian Breadcrumbs	1/2	Cup
Shredded Mozzarella, Divided	3/4	Cup
Shredded Fontina	1/2	Cup
Minced Garlic Cloves	2	Each
Chopped Fresh Basil	1/4	Cup

PROCEDURE:

1. Measure out all ingredients. Preheat oven to 350°.
2. Score zucchini flesh and scoop out to make into boats. Reserve flesh.
3. Over medium heat, sauté onions and garlic in olive oil until fragrant.
4. Add tomatoes, zucchini flesh, and sausage to pan. Sautee for 3-5 minutes.
5. Remove from heat and allow to cool for a few minutes.
6. Mix cheeses, breadcrumbs, and fresh basil with sausage mixture.
7. Stuff zucchini boats with mixture, dividing equally.
8. Bake filled zucchini boats on sheet pan until cheese is golden and zucchini is tender, about 15 minutes.

Passion 🍌 Integrity 🍌 Consistency 🍌 Gratitude

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