

## Stuffed Zucchini

Corinne Bachle, MG

16 zucchini, medium size

1 egg

¾ lb. lean ground beef

2 tsp. Steak & Roast Seasoning of your choice

Salt & Pepper to taste

2 tsp. Garlic Powder

¼ cup Bread Crumbs

½ to 1 tsp Italian seasoning

Sharp Cheddar Cheese (32 slices, 2 for each piece of zucchini)

Paprika (to sprinkle on top)



Preheat oven to 350°.

1. Cut zucchini in half, then cut each half lengthwise. Cook until centers are soft enough to scoop.
2. Scoop out centers and place in a strainer. Once liquid has drained away, place the scooped-out material in a large bowl.
3. Mix with all other ingredients except the zucchini shells.
4. Place a slice of cheese in the bottom of each zucchini shell. Add some filling mixture. Fill all of them before placing the second slice of cheese on top. That way you can adjust so all are filled equally. Top with another slice of cheese. Sprinkle with paprika.

Bake for 40 minutes. Good hot, warm, or cold.