

Zucchine ripiene con formaggio



INGREDIENTS

1 lb. zucchini
2 eggs, beaten
6 slices white bread
3 oz. breadcrumbs
3 oz. milk
1 1/2 oz. butter
1 cup cheese
4 tbs. grated Parmigiano
salt

Preparation

Boil zucchini in salted water for about 5 mins. (it should still be firm). Let cool and cut lengthwise. Scoop out some of the pulp with a spoon, being careful not to cut into the shell, and set aside. Remove the inside of the bread, soak it in milk, then squeeze out the moisture.

In a bowl mix ricotta, Parmigiano, the pulp of zucchini, eggs, and the bread and adjust seasoning with salt. Stuff the zucchini shells with this mixture. Sprinkle with breadcrumbs and thin pats of butter. Place the zucchini side by side in a greased baking pan. Bake at 325°F for about 30 mins. or until they brown on top.