



Zucchini Fans

6 small fresh zucchini

1/2 cup Claro's seasoned bread crumbs

3/4 cup grated imported romano cheese

2 ripe tomatoes, cored and sliced

1 medium onion, sliced thin

1 tablespoon minced garlic

2 tablespoon olive oil

1/2 cup white wine

Wash zucchini and cut off stems and tips. Cut each zucchini lengthwise , beginning about 1 inch from the stem side, into 3-4 thin slices. Cut tomato slices in half again and place between zucchini slices, sort of fanning them out as you go. Sprinkle the slices with bread crumbs and grated cheese after placing them between zucchini. Place in baking dish.

Sprinkle sliced onions on top of stuffed zucchini along with remaining romano cheese. Top with garlic, salt and pepper. Drizzle with olive oil and add the wine. Bake in a preheated 350 degree oven for about 30 minutes, or until zucchini are cooked and the onions are slightly brown. When serving, fan on each plate and enjoy!