



Stuffed Zucchini

Boil 6 medium zucchini for 10-12 minutes. Do not overcook. Drain and run cold water on them. Set aside in a dish to cool. After they are cool, cut them lengthwise and scoop out the pulp, making a boat. Drain the squash upside down on paper towels. Place them in an oiled pyrex baking dish in a row.

Italian Sausage Filling

**4 links Claro's Italian sausage (casings removed)
1 medium onion, chopped fine
2 cup grated imported parmegiano cheese
1 cup dry bread crumbs**

**2 eggs, beaten
Reserved squash pulp
salt and pepper to taste
Few sprigs parsley, minced**



Saute sausage in a skillet, break it up with wooden spoon while cooking. Add onion and garlic and cook for about 10 minutes. Set aside. Puree squash pulp in food processor or chop fine. Blend all ingredients together in a bowl.

Fill zucchini boats with filling. Sprinkle additional parmegiano cheese on each boat. Drizzle a little olive oil over all. Bake at 350 degrees for 35 minutes or until tops begin to brown. Serve hot or at room temperature.