



LeiHall Farm Recipes

Southwestern Stuffed Zucchini

- 1 large zucchini
- 3/4 tea salt
- 3/4 cup shredded Monterey Jack cheese
- 1/2 cup chopped green onions
- 5 bacon slices, cooked and crumbled
- 1 green tomato
- 1/2 tea pepper
- 1/2 cup breadcrumbs
- 2-3 tablespoons butter or margarine, melted

Cut zucchini in half lengthwise and remove seeds. Microwave in batches in an 11X7 glass dish at high 5-7 minutes or until tender. Scoop out pulp, keeping shells intact; reserve pulp. Sprinkle shells with salt. Stir together reserved pulp, cheese, and next 4 ingredients. Fill shells with pulp mixture and place in a 13X9 inch-baking dish. Sprinkle evenly with breadcrumbs; drizzle with butter and back at 375° for 30 minutes. Delicious!