

**Zucchine Ripiene di Ricotta al Forno**  
**(Baked Zucchini Stuffed with Ricotta)**  
(Serves 6)

**Ingredients:**

6 med.	zucchini
250 gr. or 8 oz.	dry ricotta
2 Tbsp.	onions, finely chopped
4+4 Tbsp.	Evoo
50 gr. or 2 oz.	dry bread crumbs
2 Tbsp.	parsley, chopped
1 whole	egg
50 gr. or 8 oz.	grated cheese

**Method: Preheat oven at 350° F**

1. Cut the zucchini in half lengthwise and scoop out the pulp inside, leaving a shell. Chop the pulp finely.
2. In a frying pan over medium high heat, add 4 tablespoons of **Evoo** and onions, when the onions begin to fry cook for 3- 4 minutes. Add the chopped zucchini pulp and cook until soft.
3. Add the breadcrumbs and mix well and cook an additional 3 to 4 minutes. Remove from heat and set aside to cool.
4. In a bowl combine the ricotta, grated cheese, egg and cooked pulp, mix well, adjust to personal taste with salt and pepper.
5. Fill the zucchini shells with the stuffing and place in a pyrex dish, drizzle with **Evoo** and bake for 20 to 25 minutes until golden brown.

**EVOO = Extra Virgin Olive Oil**