

# Zucchini Boats

## Ingredients

6 zucchini

1 to 2 garlic cloves, pressed

1 teaspoon olive oil

Salt

Pepper

20 grape tomatoes, halved

$\frac{1}{2}$  cup fontina or mozzarella cheese

$\frac{1}{4}$  cup Parmesan cheese

Extra olive oil for drizzling

Fresh basil leaves, sliced thin for garnish

## Directions

Preheat oven to 350 degrees. Cut a zucchini in half lengthwise and trim a little off the bottom so it sits still in a baking dish. Scoop out the center where the seeds are with a spoon. Brush the surface with a mixture of crushed garlic, olive oil, salt and pepper. Arrange halved grape tomatoes into the grooves and bake in a 350 degree oven for about 30 minutes. Remove and place diced fontina or mozzarella in between the tomatoes, place them back in, but now under the broiler until golden and bubbling. Remove and drizzle with olive oil, a

sprinkling of grated parmesan and top with some fresh basil slivers. You will love this as a side dish!