

LOADED ZUCCHINI

Ingredients

*1 extra-large Zucchini, cut
in half lengthwise*

*2 small Yellow Squash,
medium dice*

2 baby Leeks, sliced

1 Green Pepper

3 cloves Garlic, minced

*2 medium Beets, washed
thoroughly*

2 ounces Goat Cheese

*2 Tablespoons Parmesan
Cheese*

Directions

Preheat oven to 375F.

Use a thin spoon to remove the seed section of Zucchini and set aside.

Over medium heat, cook the Leek and Pepper for a minute and then add Squash and Garlic for another minute, stirring to prevent burning.

Quickly grate Beets with skin on and add to pan- after stirring in, remove from heat.

Crumble Goat Cheese and combine into mixture and then spoon vegetables into Zucchini “boats”

Cover with foil and place on middle rack in oven for 30 minutes.

Remove foil and sprinkle Parmesan Cheese on top, then bake for a further 10 minutes without foil.

Serve straight from the oven on its own or as a side dish.