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HEARTY MEAT SAUCE STUFFED ZUCCHINI

3 medium zucchinis, cut in half
1 tsp. salt
1 tsp. black pepper
1½ lbs (.680 kg) ground beef, turkey
or chicken
1 Tbsp. **Oh! So Onion**
1 Tbsp. **Oh! So Garlic**

1 tsp. **Mediterranean Greek
Seasoning Blend**
1 jar (24 oz.) prepared marinara
sauce
3 Tbsp. tomato paste
2 cups shredded mozzarella cheese
(divided)
2 Tbsp. Parmesan cheese

Preheat oven to 400°F. Spray a broiler pan or a 13×9" baking dish with cooking spray. Cut the zucchinis in half lengthwise and use a teaspoon to scoop out the seeds and part of the zucchini flesh, leaving at least a 1/3" border around the edges. Arrange the zucchini halves side by side on the baking dish and season with salt and pepper.

In a large skillet, cook ground meat with **Oh! So Onion** and **Oh! So Garlic** until fully cooked and no longer pink. Drain any excess liquid from the pan, add 2 cups marinara sauce, tomato paste, **Mediterranean Greek Seasoning Blend**. Let the mixture simmer for 4-5 minutes. Remove from heat.

Divide half of the shredded mozzarella cheese between the zucchini halves, sprinkling it at the bottom of each. Top with meat mixture and sprinkle with the remaining mozzarella cheese and Parmesan cheese.

Transfer the zucchini boats to the oven and bake for 22-25 minutes until tender.



•**Oh! So Onion**
•**Oh! So Garlic**

•**Mediterranean Greek Seasoning Blend**