

## **Zucchini Stuffed with Smoked Turkey**

Recipe Cookbook: The Working Family's Cookbook

Prep Time: 30 minutes

Cooking Time: 20 minutes

### **INGREDIENTS:**

2 lbs zucchini	3 TBS butter or margarine
1 C finely chopped onion	1/4 C thinly sliced celery
1/4 C finely chopped green or red pepper	1/4 C finely chopped walnuts
1 1/2 C cooked smoked turkey	
1 (8-oz) can tomatoes, whole & chopped	
1 C fresh whole-wheat bread crumbs	1/4 tsp freshly ground pepper
1/2 C shredded Mozzarella	1/4 C grated Parmesan

### **DIRECTIONS:**

Heat oven to 350° F. Cut zucchini in half lengthwise. Scoop out seeds & pulp with a spoon, leaving a 1/4"-thick shell. Chop zucchini pulp & reserve.

Cover bottom of large frying pan with about 1/2" water. Add salt & bring to boil over high heat. Add zucchini shells - lower heat to simmer. Cook, covered, 5 minutes, till shells are bright green & partially cooked. It may be necessary to cook shells in 2 batches.

Remove zucchini shells to colander - rinse with cold water. Pat dry & put shells into baking dish.

Heat butter in large frying pan over medium heat. Add onions, celery, peppers, walnuts & reserved zucchini pulp - cook 5-6 minutes till onions are just tender. Remove pan from heat & stir in smoked turkey, tomatoes, breadcrumbs & black pepper. Mound mixture into the zucchini shells.

Combine Mozzarella & Parmesan in bowl. Sprinkle over stuffed zucchini shells. Bake about 25 minutes, till zucchini is heated through & cheese is golden.

Serves: 4