

Bacon-Wrapped Zucchini Boats

Thank you to Melissa's Produce for the zucchini and Greensbury Market for the ground pork and bacon that inspired this recipe.

Ingredients

2 whole zucchinis
½ lb. ground pork
8 slices of bacon
2 tbsp Big Green Egg Savory Pecan Seasoning, separated

Equipment

convEGGtor
Cast Iron Skillet

Method

Set the EGG for indirect cooking with a convEGGtor at 375°F/191°C; add the cast iron skillet to the EGG to preheat.

Add the ground pork to the cast iron skillet and season with 1 tablespoon Big Green Egg Savory Pecan Seasoning. Cook until completely done and remove the skillet from the EGG.

Cut off the ends of the zucchinis and cut lengthwise in half. Using a spoon, scoop out the middle out of the zucchinis; season the inside of the four halves with the remaining tablespoon Savory Pecan Seasoning. Spoon the ground pork into each of the halved zucchini shells. Carefully wrap each zucchini half with two strips of bacon.

Place the bacon-wrapped zucchinis on the EGG and bake for 25 minutes, or until zucchini is tender and bacon is crispy. Serve plain or with your choice of BBQ sauce!

