

Italian Zucchini Boats

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

Ingredients

2 whole zucchinis
½ lb. ground pork
1 tbsp Italian seasoning
¼ cup marinara sauce
½ cup mozzarella cheese
Salt and pepper to taste
1 garlic clove, minced
1 tbsp fresh basil chopped
2 slices cooked prosciutto, broken up into bits

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 the Italian seasoning. Cook until completely browned. Mix the marinara sauce with the pork 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 zucchinis with salt and pepper; sprinkle minced garlic in each half. Spoon the ground pork and marinara sauce mixture into each of the halved zucchini shells. Top with fresh basil, and mozzarella cheese.

Place the stuffed zucchini on the EGG and bake for 25 minutes, or until the zucchini is tender and the cheese is melted. Five minutes before removing the zucchinis from the EGG sprinkle prosciutto bits on top. Remove from the EGG and serve immediately. Enjoy!

Big Green Egg
The Ultimate Cooking Experience®

