

RICOTTA-STUFFED ZUCCHINI WITH PANCETTA

SERVES 4

Ingredients:

- 4 round zucchini
- 9 oz Antonio Mozzarella Old Fashioned Ricotta
- 7 oz pancetta or smoked bacon, coarsely chopped
- 2 small onions, finely diced
- ½ bunch fresh basil, sliced thin
- Olive oil
- Salt and pepper
- Grated Romano cheese

Preparation:

- Preheat the oven to 400 degrees Fahrenheit.
- Heat a large sauté pan, add the pancetta (or smoked bacon). As soon as it starts releasing its fat, add the diced onion, stir, maintain at medium heat. Remove from heat once the onion is cooked and the pancetta is fully cooked. Drain the excess fat, and allow mixture to cool.
- Slice the top off each zucchini, set aside. Scoop out the inside of each zucchini, being careful not to cut through the skin.
- In a medium sized bowl, combine the ricotta, drained pancetta mixture and sliced



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basil. Season with salt and pepper.

- Fill each zucchini with the mixture and generously sprinkle with grated parmesan. Lightly coat the zucchini top with olive oil.
- Arrange the stuffed zucchini in an oven-proof tray, separate from their corresponding tops. Cook in oven for 35 minutes or until golden brown.
- Transfer to plate, drizzle with olive oil, cover with zucchini tops as garnish.