

## BBQ Stuffed Zucchini

Steve Lindsay 2022

For 2 people:

### Ingredients

- 1 medium-small zucchini
- 1 TBLS olive oil
- 1 TBLS bread crumbs
- 1 TBLS tomato paste
- 1 TSP minced garlic
- 2 TBLS coarsely chopped walnuts or hazelnuts or pinions
- 2 TBLS grated parm + more
- S&P
- 2 TBLS chiffonade Italian basil

### Procedure

Mix bread crumbs, tomato sauce, garlic, nuts, and parm.

Wash and dry zucchini and then bisect lengthwise and spoon out the seeds to make a trough in each half. Brush with OO and sprinkle S&P and then place skin side down directly over high flame on bbq until a bit blackened, then flip for a minute for char grill marks on cut side.

Remove from bbq and place skin-side down in small roasting pan or skillet. Fill the zuucs with the stuffing to slightly above level and sprinkled some more parm on top and then put pan on upper shelf of bbq (or in oven at 350) until cheese melted. Plate them and sprinkled with basil.