Stuffed Zucchini

Ingredients

- 6 small, unpeeled zucchini
- Butter, for dotting
- Grated Parmesan cheese, for dusting

Salami Stuffing

- 2 cups soft bread crumbs
- 2 Tbsp melted butter
- 1/2 cup finely chopped salami
- 1 egg, slightly beaten
- 1 Tbsp water
- 1/4 cup chopped onion
- 1 Tbsp chopped parsley
- 1/2 tsp poultry seasoning
- 1/4 tsp salt
- 1/8 tsp pepper

Instructions

1. Cut 6 small, unpeeled zucchini in half lengthwise. Wash; scoop out seeds to form "boats."
2. Boil 3 minutes in salted water to cover; drain.
3. Combine all salami stuffing ingredients and mix together.
4. Fill zucchini boats with salami stuffing.
5. Dot with butter; dust top with grated Parmesan cheese.
6. Place in a lightly greased baking dish.
7. Bake until barely tender, 25 to 30 minutes, in a 375-degree oven.
8. Makes 6 servings.

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Salami stuffing:

- 2 cups soft bread crumbs
- 2 tablespoons melted butter
- ½ cup finely chopped salami
- 1 egg, slightly beaten
- 1 tablespoon water
- ¼ cup chopped onion
- 1 tablespoon chopped parsley
- ½ teaspoon poultry seasoning
- ¼ teaspoon salt
- ⅛ teaspoon pepper

Combine all ingredients; use as stuffing for zucchini.

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