

Stuffed Rhoune de Nice Zucchini

1 Tbspn olive oil
1 Tbspn butter
2 Rhoune de Nice zucchini
1 Shallot finely minced
1 Clove Garlic finely
minced
1/2 Red Bell Pepper finely
minced
1 Stalk Celery finely
minced
1/2 cup Panko
1 Tbspn Herbs de Provence
1 Cup Shredded Chicken



Cut cap off zucchini and remove the interior flesh with a grapefruit spoon. Reserve the zucchini flesh in a bowl & set the zucchini shells aside.

Heat the oil and butter; add shallots and garlic. When the garlic is fragrant, add bell pepper and celery. Cook over medium heat until soft. Add Herbs de Provence and stir mixture well. Add Panko and cook until it browns. Add chicken and reserved zucchini and cook until the zucchini blends into the mixture.

Stuff the shells, top with the cap, place in a glass baking dish and cook in the oven at 350° for an hour.



"Bringing Taste Back to the Table"