



# Cooking in the Kitchen at Olums

**Molly Morgan** RD, CDN, CSSD  
*Cooking Delicious Recipes  
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## Zucchini Bruschetta Boats

Serves 6

### Ingredients:

- 3 medium zucchini
- 1½ cups grape tomatoes, sliced in half
- 1 jar of sun-dried tomatoes in seasoning (8 oz.), drained and coarsely chopped
- 1 Tbsp. balsamic vinegar
- 2 Tbsp. extra virgin olive oil, divided
- 4 tsp. garlic, minced
- ¼ cup fresh basil, chopped
- ¾ cup shredded mozzarella cheese
- Sea salt
- Black pepper

### Directions:

1. Preheat the oven to 425° F. Prepare a baking sheet by lining it with parchment paper.
2. Slice the zucchini in half lengthwise; then use a melon baller or spoon to scoop out a hollow area in the middle for the filling. Tip: save the zucchini you removed to use in zucchini quick bread.
3. Arrange the zucchini scooped side up on the prepared baking sheet. Brush or spray each zucchini with olive oil (about 1 Tbsp). Sprinkle with sea salt and black pepper. Roast the zucchini in the oven on 425° F for 10-15 minutes or until tender and lightly golden brown.
4. In a mixing bowl, combine the sliced tomatoes, sun-dried tomatoes, minced garlic, fresh basil, balsamic vinegar, and remaining olive oil. Add sea salt and black pepper to taste.
5. When the zucchini is done, remove from the oven and fill each zucchini with the prepared bruschetta mixture. Top with the shredded mozzarella.
6. Return to the oven and bake an additional for 10 minutes at 425° F until the tomatoes are soft and cheese is melted.