



## LASAGNA STUFFED ZUCCHINI BOATS

RECIPE BY CHEF JENI OF SIOUX FALLS

🍴 PREP: 15 min COOK: 45 min  
TOTAL: 60 min SERVES: 6-8

3 large zucchini  
1 cup ricotta cheese  
1/2 teaspoon sea salt  
1 tablespoon fresh chopped basil, or 1/2 teaspoon dried  
1/4 cup grated Romano or Parmesan cheese  
1 egg  
1/2 lb spicy Italian sausage, browned  
1 cup homemade or store-bought marinara sauce  
1 cup shredded Italian blend cheese

1. Cut the zucchini in half lengthwise, leaving stems in tact. Hollow out the zucchini centers to create a hollow for your filling.
2. Mix the ricotta, sea salt, basil, Romano, and egg.
3. Layer the sauce, ricotta filling, mozzarella, and meat until the boat is full. Your number of layers will depend on how large your zucchini are. End your layers with a bit more sauce and top with mozzarella cheese.
4. Bake in a large casserole dish at 350 degrees for about 45 minutes or until zucchini is cooked through, but not mushy. Let the dish rest for 10 minutes before serving. Garnish with fresh basil and grated Romano.

**Note:** Ground beef or turkey can be used in place of the Italian sausage. Add sautéed vegetables to the sauce if desired. This is a very flexible recipe that invites creativity.