



## Baked Stuffed Zucchini



This recipe calls for:

### Tomato, Garlic & Onion Sauce

Prep time

**10 minutes**

Cook time

**35 minutes**

Servings

**4**

### Ingredients

- 2 medium zucchini, halved lengthwise
- 1 Tbsp. olive oil
- 1 clove garlic
- 1/2 cup chopped onion
- 1/2 cup chopped mushrooms
- 1/2 cup RAGÚ® Tomato Garlic & Onion Sauce
- 2 Tbsp. chopped parsley
- 2 Tbsp. panko bread crumbs or fresh bread crumbs

## Instructions

1. Preheat oven to 375°F. Scoop out pulp from zucchini halves, then chop pulp and set aside. Arrange zucchini halves on baking sheet; set aside.
2. Heat olive oil in large skillet over medium heat. Cook garlic and onions, stirring occasionally for 1 minute. Add zucchini pulp and mushrooms and cook, stirring occasionally, 5 minutes or until tender. Stir in parsley and sauce.
3. Evenly fill zucchini halves with vegetable mixture, then top with bread crumbs. Bake 30 minutes or until zucchini are tender.