

Iberico Pork Stuffed Zucchini with Chimichurri..

Yield: 2 serves | **Rating:** 5/5 | **Prep:** 30 min | **Cook:** 30 min | **Sautee veggies:** 10 min | **Source:** Ukulele Jay BBQ Original

I created this recipe to blend the rich flavors of Abanico Iberico steak with the delicious combination of red peppers, sauteed onions, trumpet and luons mane mushrooms infused with pinot noir wine.

Ingredients

- 8 oz Abanico Steak (Campo Grande)
- 1 Red Onion
- 1 Persian Cucumber (optional garnish)
- 2 oz Roasted red peppers
- 1 bunch 2 oz Trumpet mushrooms
- 3 Lions mane mushrooms (2oz)
- 2 round zucchini
- 6 thin slices Muenster cheese
- 2 oz Pinot Noir wine
- 1 T butter
- 2 T Chimichurri sauce
- Salt to taste
- Pepper to taste

Notes

Serve with fresh persian cucumber salad to cut the richness of this dish that is fit for a king!

Pairings

Pinot Noir always pairs fantastic with pork!



Instructions

Zucchini Shell Instructions:

1. Wash all vegetables.

Cut bottom 1/4 in" to make a stand on the round zucchini.

Cut top off 1/2" to expose flesh of zucchini.

Scoop out flesh of zucchini and save for another dish or toss. You won't be using it for this dish, just the zucchini shell.

Brush with olive oil and sprinkle salt over entire exterior of zucchini.

Set aside:

STUFFING INSTRUCTIONS:

Chop mushrooms and set aside.

Chop red onion and set aside.

Chop Muenster cheese and set aside.

Heat pan on high with olive oil and sauté mushrooms, onions and peppers for 10 min. Add red wine at the end and let reduce.

Add cheese and stir until melted and place all contents in a container you can put a lid on to stay hot.

Set aside.

PREPARE MEAT:

1. Salt and Pepper the Abanico (do not remove fat!).

COOK SQUASH:

350°F in over for 45 min or longer until zucchini is tender to pierce with fork but not mushy.

Remove from oven when done.

COOK MEAT:

In the same pan as the veggies, keep heat high and add steak:

Keep turning every 5 min. Until internal temp center of steak is 140°F and remove. This will rise to 145°F then start dropping quickly.

Rest steak 5 minutes then cut against the grain.

STUFF ZUCCHINI:

Fill zucchini 1/2 way with stuffing.

Lay in the Iberico Abanico steak like the photo and fill completely with stuffing.

Top with chimmy sauce.

Place top on zucchini and serve!

Enjoy and let me know what you think.