

# LAMORA FAMILY

## FAVORITE ZUCCHINI RECIPE

### **Loaded Cheeseburger Zucchini Boats**



- 2 LaMora Farms zucchini (yellow or green)
- 1 medium onion, finely chopped
- 1.5 lbs Ground beef
- $\frac{3}{4}$  cups shredded cheddar cheese
- Several slices cheddar cheese
- Salt & pepper
- Crumbled bacon (optional)

Heat oven to 350. Chop onion & sauté in olive oil, then place aside. Brown the ground beef and drain any excess oil. Add the onions back in along with the cheddar cheese & stir to mix evenly. Season with salt & pepper and add crumbled bacon if desired. Cut Zucchini in half lengthwise and spoon out the seeds to form a channel. Scoop cheeseburger mix into rounded mounds into the zucchini boats and top with sliced cheddar cheese. Bake until fork tender, cooking time varies greatly depending on how large your zucchini is and how hollow your boats are. The medium zucchini pictured above baked at 350 for 30-35 minutes for reference.