



STUFFED ZUCCHINI SQUASH

- 6 Medium Zucchini
- 3 Cups Soft Bread Crumbs
- 1/2 Cup Parmesan Cheese
- 1 Onion, Minced
- 3 Tablespoons Minced Parsley
- 1 Teaspoon Salt
- Dash Pepper
- 2 Eggs, Beaten
- 2 Tablespoons Butter

DIRECTIONS

1. Wash zucchini, cut off ends but do no pare.
2. Cook in boiling water for 5 minutes.
3. Cut in half lengthwise.
4. Scrap out pulp.
5. Chop pulp and add remaining ingredients.
6. Stuff zucchini shells and place in a 13x9 baking dish.
7. Dot with butter.
8. Bake in a 350 degree oven for 30 minutes.