

Grilled Zucchini Boats

Via Sweet Posy Dreams, <http://sweetposydreams.blogspot.com/>

2 medium zucchini (6-7 inches long), ends trimmed
3/4 cup finely shredded Parmesan cheese
2 plum or large cherry tomatoes, seeded and chopped
1/2 cup loosely packed fresh basil leaves, chopped
3-4 green onions, thinly sliced
2 tablespoons bread Italian crumbs
1/2 teaspoon (or several grinds with pepper mill) black pepper
Olive oil
2 tablespoons chopped fresh parsley

Heat grill to medium-high heat. Cut zucchini in half lengthwise. Scoop out centers to for a 1/2-inch- thick shell.

For filling: Chop the zucchini center flesh. Combine with 1/2 cup Parmesan cheese, tomatoes, basil, onions, bread crumbs and black pepper.

Brush cut side of zucchini lightly with olive oil. You can salt them lightly if desired. Place zucchini, cut side down, on grill either directly or in a grill basket. Grill, covered, for 6-8 minutes until tender crisp. Check occasionally to prevent burning.

Turn zucchini over and fill the wells evenly with the filling. Sprinkle on remaining 1/4 cup Parmesan cheese and parsley.

Return to grill and cook, covered, for additional 4-5 minutes or until cheese is melted and filling is heated through. Remove from grill. If not using a basket, remove carefully using a large spatula.