

## Zucchini Ripiene

6 zucchini  
olive oil plus some to coat pan  
3 tablespoon milk  
1 slice white bread  
½ pound ground beef  
1 egg  
3 tablespoon grated parmesan cheese  
1 tablespoon chopped prosciutto

### **Preheat oven to 350 degrees**

- Mix bread and milk in a medium bowl—put aside.
- Wash zucchini with cool water
- Cut each zucchini in half and half again.
- Carefully core out the center of the zucchini to make “boats”.
- Use olive oil to coat bottom of a 9x13 inch pan
- Place zucchini boats in the pan.
- Add ground beef, egg, grated parmesan and chopped prosciutto to the milk/bread bowl.
- Use clean hands to fully mix meat mixture.
- Fill zucchini boats with meat mixture.
- Cover with “Quick Tomato Butter Sauce”
- Bake in oven for 30 - 40 minutes