

Stuffed Zucchini and Yellow Squash

- Prep Time: 10 minutes
- Cook Time: 45 minutes
- Total Time: 55 minutes
- Servings: 4

Ingredients:

- Carlini Cooking Spray
- 2 medium zucchini
- 2 medium yellow squash
- 4 tablespoons Countryside Creamery Unsalted Butter, divided
- 1 cup diced onion
- 10 ounces mushrooms, sliced
- 3 ounces Appleton Farms Breakfast Ham Slices, diced (about 1/2 cup)*
- 2 teaspoons Stonemill Parsley Flakes
- 1/2 teaspoon Worcestershire sauce
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste
- cayenne pepper, to taste
- 1/3 cup Chef's Cupboard Plain Bread Crumbs
- 1/3 cup Reggano Parmesan

***These are ALDI Find items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat oven to 350°. Coat a 9x13-inch pan with cooking spray, set aside. In a medium pot, bring 2 cups water to a boil.
2. Scrub squash and slice in half lengthwise. Remove seeds, leaving shells 1/3-1/2-inch thick.
3. Place squash in a steaming basket, place inside pot, and lower heat to a simmer. Cover pot and steam squash until tender, about 8-12 minutes.
4. Meanwhile, melt butter in a medium skillet. Reserve 1 tablespoon. Sauté onions and mushrooms with remaining butter until soft.
5. Stir in ham, parsley and Worcestershire sauce. Season with salt, pepper and cayenne pepper, to taste.
6. Drain squash and stuff with vegetable mixture. Place in prepared baking dish.
7. In a small bowl, combine bread crumbs and parmesan. Sprinkle mixture evenly covering squash. Drizzle remaining 1 tablespoon butter over the top. Bake for 20-30 minutes.



Recipe Courtesy of:
ALDI Test Kitchen