



Fast and delicious meals with  
Black Diamond Sargento shredded cheese

### ITALIANO STUFFED ZUCCHINI

INGREDIENTS

- 3 Zucchini
- 2 tbsp. *Lactantia* salted butter
- 2 tbsp. Refrigerated basil pesto
- 1 cup Chopped cremini mushrooms
- ½ cup Chopped onion
- 1 Large clove garlic, minced
- ¾ cup Diced, seeded tomato
- 1 ½ cup *Black Diamond Sargento* Italiano shredded cheese, divided\*
- ¼ cup Fine dry bread crumbs
- 1 tbsp *Lactantia* salted butter, melted



\* or use *Black Diamond Sargento* Mozzarella shredded cheese

INSTRUCTIONS

Trim and discard ends of zucchini, if desired; cut each lengthwise in half. Scoop out centres, making shells that are about ¼ inch (6 mm) thick. Coarsely chop zucchini centres to make 1 cup (250 mL); use remainder in another recipe.

Melt 2 tbsp (30 mL) *Lactantia* salted butter in large non-stick frypan. Add chopped zucchini, mushrooms, onion and garlic. Cook and stir over medium-high heat until vegetables are tender and any liquid has evaporated. Stir in tomatoes & pesto. Add salt and pepper to taste.

Place zucchini shells on a baking sheet. Divide 1 cup (250 mL) of the *Black Diamond Sargento* shredded cheese among shells. Add zucchini-vegetable mixture; top with remaining cheese. Combine bread crumbs and 1 tbsp (15 mL) melted *Lactantia* salted butter; sprinkle over filled shells.

Bake in preheated 350°F (180°C) oven 35 to 45 minutes or until zucchini is tender.