



## Recipes

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### Prosciutto Zucchini Boats

Serves 8

#### Ingredients:

- 2 cups Water
- 1 Tbsp. Salt
- 4 Large Zucchini
- 1 Tbsp. Olive Oil
- 1/3 cup Minced Shallots
- 1 10" Heat Pressed Flour Tortilla (10420) , chopped into 3/4 cup of crumbs
- 1/4 cup Finely chopped Sun Dried Tomatoes
- 1 1/4 cups Grated Manchego Cheese
- 3/4 cup Chopped Serrano Ham
- 2 Tbsp. Minced Fresh Oregano
- 1/4 tsp. Cayenne Pepper
- 1/4 tsp. Salt

#### Directions:

1. Pre-heat oven to 350 F. Place water and salt in a pot and bring to a boil. Slice zucchini in half lengthwise. Blanch zucchini for 4 minutes. Transfer to ice water to cease cooking. Remove from water.
2. Remove the most of the flesh of the zucchini to form a boat, leaving the skin intact. Finely chop the zucchini flesh and set aside.
3. In a large skillet, heat the olive oil and sauté the shallots until softened. Add chopped zucchini and cook for 8 minutes. Remove from heat and mix in the remaining ingredients. Fill the zucchini boats with filling and bake for 45 minutes.