

Southwestern Stuffed Zucchini by Lynn's Recipes



Lynn demonstrates how to make a great side dish, Southwestern Stuffed Zucchini. This recipe was shared with me by my cousin, Linda, via Southern Living, and is great to serve when you have guests or just as a dinner side dish.

Makes 6 servings

Ingredients:

- 6 medium zucchini or yellow squash
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ cup (3 ounces) shredded Monterey jack cheese
- $\frac{1}{2}$ cup chopped green onions
- 5 bacon slices, cooked and crumbled
- 3 small tomatillos, husked and chopped
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ cup breadcrumbs
- 2 to 3 Tablespoons butter, melted

Preheat oven to 375°. Spray a 13 x 9" baking dish with cooking spray and set aside.

Cut zucchini in half lengthwise, and remove seeds. Microwave, in batches, in a 11 x 7" glass dish at HIGH 5 to 7 minutes or until tender. Scoop out pulp, keeping shells intact; reserve pulp. Sprinkle shells with salt.

Stir together reserved pulp, cheese, green onions, bacon, tomatillos and pepper.

Southwestern Stuffed Zucchini by Lynn's Recipes

Fill shells with pulp mixture; place in a 13 x 9" baking dish, sprayed with cooking spray. Sprinkle evenly with breadcrumbs; drizzle with butter. Bake at 375° for 30 minutes.

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes: September 2014
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)