

Zucchini with cheese, tomato, thyme and poppy seed stuffing

Preparation time: 30 min

Difficulty: Medium

Ingredients

• Black pepper: to taste

· Garlic: 1 clove

• Grated Parmesan: to taste • Poppy seeds: to taste • Ricotta cheese: 3.5 oz.

· Salt: to taste

• Stracchino cheese: 3.5 oz. • Summer zucchini: 4

• Thyme: to taste



Preparation

Wash and remove the pulp of the zucchini with the help of a small knife.

Cut the zucchini in four parts and place each of them in a baking tray with a drizzle of extra-virgin olive oil, salt and pepper. Bake in the oven, without pulp, at 180 C (360 F) for 20 minutes. To prepare the stuffing, mix in a bowl the ricotta, stracchino, parmesan, and salt and pepper. Mix well until a thick enough mixture is obtained. If is not dense enough, add more Parmesan cheese.

Place the mixture in the refrigerator to rest.

Meanwhile, in a saucepan, heat up a drizzle of extra-virgin olive oil along with a clove of garlic.

Remove the garlic as soon as it begins to look golden and add the Pomì Finely Chopped Tomatoes. Cook for approximately 15 minutes. Once the zucchini are cooked, remove from the oven and stuff them with the cheese mixture previously obtained.

Add the zucchini to the plate on a bed of tomato sauce and serve.

For this recipe we used:

Finely Chopped Tomatoes 14.0 oz.

