

# **Stuffed Zucchini with Fresh Herbs & Walnuts**

**By Simply Creative Chef Rob Scott**

- 2 Medium Zucchini**
- Kosher Salt**
- 1/3 cup of Panko Breadcrumbs**
- 1 Tomato, Chopped**
- 2 tbsp. of Chopped Fresh Parsley**
- 2 tbsp. of Chopped Fresh Dill**
- 2 tbsp. Chopped Walnuts**
- 1 Clove Garlic, Minced**
- 2 tbsp. Extra-Virgin Olive Oil, plus more for drizzling**
- Freshly Ground Pepper**

- 1. Preheat the oven to 425° and line a small baking dish with foil.**
- 2. Halve the zucchini lengthwise and scoop out the seeds, leaving a ¼-inch-thick shell; season with salt.**
- 3. Combine the panko, tomato, parsley, dill, walnuts, garlic and olive oil in a medium bowl.**
- 4. Season with salt and pepper.**
- 5. Spoon the panko mixture into the zucchini and arrange in the baking dish; drizzle with olive oil.**
- 6. Bake until the zucchini is tender, and the panko mixture is golden, 25 to 30 minutes**