

Bruschetta Hummus Stuffed Zucchini Recipe

Prep Time: 15 minutes

Difficulty Level: Medium

Cook Time: 30 minutes

Servings: 8

Ingredients:

- 4 medium zucchini (ends trimmed and cut in half lengthwise)
 - 2 cups halved grape tomatoes
 - ¼ cup sliced red onion
 - 2 tablespoons of fresh basil
 - ¼ cup panko breadcrumbs
 - 2 tablespoons of olive oil
 - ¾ cup basil pesto hummus
 - 2 teaspoons red wine vinegar
 - salt and pepper
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Directions:

1. Preheat oven to 350 degrees.
 2. Place zucchini in a baking dish with a little bit of water on the bottom and bake for about 20 minutes, flesh side up until softened enough to scoop out the insides.
 3. Meanwhile, combine the tomatoes, onion, basil, olive oil, vinegar, salt and pepper in a small bowl and toss together.
 4. Hollow out the middle of each zucchini half once cooled enough to handle and discard flesh.
 5. Spoon the hummus (about 2 tablespoons per zucchini half) into the hollowed out cavity.
 6. Top with the tomato mixture then sprinkle the panko on top.
 7. Lightly drizzle the panko topping with more olive oil and return to the oven for about 10 minutes. Raise heat to broil for the last 2-3 minutes to just slightly brown the top.
 8. Remove and serve warm.
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Notes: