

Cheese and Sausage Zucchini Boats

Ingredients

2 lbs. pork sausage (mild or medium hot)
3 medium to large zucchini
3 eggs, beaten
1 box stuffing mix (mix as directed on box)
1 cup shredded Colby cheese (topping)
2 cups cottage cheese
1/2 cup chopped onion
2 tablespoons Italian seasoning
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 clove garlic - minced
1/2 cup chopped tomatoes -optional

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a baking dish (size is dependent on the size of your zucchini). Place crumbled sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. Slice the zucchini in half lengthwise, remove the seeds and rinse. Place halves in prepared baking dish. Mix above ingredients and place in zucchini halves. Sprinkle Colby cheese on top. Bake in preheated oven for 40 minutes. Then broil for 5 minutes to brown the cheese.