

## Bread-Stuffed Zucchini

- 3 zucchini, cut in half and hollowed out with a spoon
- 1 clove garlic, chopped small
- 1 tomato, diced small
- 12 thin slices of good-quality baguette (about 2-3 ounces), cut into small cubes (¼-½ inch size)
- ¼ cup parmesan cheese, grated (plus more for the top)
- 1 teaspoon oregano
- 1 teaspoon basil
- 1-2 Tablespoons olive oil
- Salt and pepper to taste

Heat oven to 400°F.

Lightly oil a baking dish and place the hollowed out zucchini halves in it.

In a large bowl, put the bread cubes, chopped garlic, chopped tomato, parmesan cheese, oregano and basil. Toss together to mix, then add the olive oil and mix again. Season with salt and pepper. (Be careful with the salt since parmesan is salty.)

Fill the zucchini halves with the bread mixture. Top with more parmesan.

Bake till the zucchini is just tender and the bread and cheese are browned and crispy, 15-20 minutes.