

CLAM-STUFFED Zucchini

makes about 16 pieces

2	medium zucchini	2
1 tbsp	PASTENE Pure Olive Oil	15 mL
1	small onion, finely chopped	1
1	garlic clove, chopped	1
1	can (10.5 oz/142 g) PASTENE Baby Clams, drained	1
1	can (14 oz/398 mL) PASTENE Italian Peeled Tomatoes, drained and finely chopped	1
¼ cup	PASTENE Grated Parmesan Cheese	60 mL
1 tbsp	fresh chives, chopped	15 mL
¼ cup	PASTENE Flavored Bread Crumbs	60 mL
1	jar (5 oz/170 mL) PASTENE Marinated Artichokes, drained salt and pepper	1

- Preheat oven to 350°F (180°C).
- Cut zucchini crosswise in slices ½ inch (1 cm) thick. Discard ends. With a melon baller or small spoon, hollow out each slice to make a cup shape. Set aside.
- Heat oil in skillet over medium heat. Cook onion and garlic 4 minutes. Stir in clams and chopped tomatoes. Season with salt and pepper. Cook 2 minutes.
- Add cheese and chives. Cook 4 minutes. Fill zucchini cups with clam mixture. Sprinkle with bread crumbs. Bake 5 minutes, then turn on broiler element and broil until golden. Serve hot with PASTENE marinated artichokes.



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