

CLAM-STUFFED Zucchini

makes about 16 pieces

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| 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.

1



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2



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3



Heat oil in skillet over medium heat. Cook onion and garlic 4 minutes. Stir in clams and chopped tomatoes. Cook 2 minutes.



4
Add cheese and chives. Cook 4 minutes.



5
Fill zucchini cups with clam mixture.



6
Sprinkle with bread crumbs. Bake 5 minutes, then broil until golden.