

Stuffed Zucchini with Garlic & Feta



Ingredients:

- 4 zucchini
- 6 garlic cloves, thinly sliced
- 1 tsp sweet smoked paprika
- 1/3 c chopped parsley
- 1/3 c olive oil, divided.
- Salt and pepper
- 4 thin slices feta cheese or crumbles
- 1/4 c water
- 2 TBS flour

Method: Preheat oven to 350.

Make 4 long evenly spaced slices in the zucchini, careful not to cut through ends. Combine garlic, parsley, paprika and half the oil in bowl. Add salt and pepper. Rub zucchini inside and out with mixture, forcing garlic and parsley in slits.

Place zucchini in oven safe dish and place feta in top most slit. Pour water and olive oil over zucchini and dust with flour. Cover dish with aluminum foil and bake for 1 and a half hours. Serve warm.