

STUFFED ZUCCHINI / SQUASH BOATS

INGREDIENTS

- 4 oz cream cheese
- Shredded cheese
- Red, orange and yellow bell peppers, diced
 - I used some of each but you want about 1 1/2 whole bell peppers total
- 1/2 a red onion, diced
- 1/2 bunch of green onions, diced
- 1/2 regular size container of mushrooms, diced
- 1 tomato, diced
- 2 tsp minced garlic
- 16 oz bacon, cooked and cut in to small pieces
- 1 zucchini
- 1 squash

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Dice up all the ingredients as directed in the ingredients list.
3. Mix together all ingredients except for the zucchini and squash
4. Cut the zucchini and squash in half lengthwise. Scoop out the seeds / guts with a spoon.
5. Fill the zucchini and squash with the veggie / bacon mixture.
6. Bake for 20 - 25 minutes