

Stuffed Zucchini, Turkish Style (“Moosewood Cookbook” Mollie Katzen)

One hour to prepare and bake
4 servings, 2 halves per serving

4 medium zucchini (7”), halved lengthwise
3 Tbsp butter
 $\frac{3}{4}$ cup finely minced onion
3 smallish cloves crushed garlic
3 beaten eggs
 $\frac{1}{2}$ cup crumbled feta cheese
 $\frac{3}{4}$ cup grated Swiss cheese
2 Tbsp freshly chopped parsley
1 Tbsp fresh, chopped dill (or $\frac{3}{4}$ tsp dried dill weed)
1 $\frac{1}{2}$ Tbsp flour
salt and pepper to taste
paprika for the top

Scoop out the insides of the zucchini to leave a half-inch rim. Chop the innards into little bits and cook in butter with onions, garlic, salt (a few shakes) and pepper until onions are soft. Combine with flour, cheeses, herbs and beaten eggs. Correct salt and pepper. Fill the zucchini cavities and dust the tops with paprika.

Bake at 375 degrees, 30 minutes, or until the filling solidifies. Serve with a fresh tomato salad.