

## **Plank Roasted Sausage Stuffed Zucchini – 24 Pieces**

2 each	Zucchini – medium size, approximately 8-10” long
½ lb.	Italian Sausage, hot – ground
½ cup	Onion – white, minced
1 Tbsp.	Garlic – fresh, minced
¼ tsp.	Oregano – dried, whole
¼ tsp.	Basil – dried whole
2 Tbsp.	Sun Dried Tomato – chopped ⅛”
1 each	Egg
3 Tbsp.	Parmigiano Reggiano Cheese – grated
⅛ tsp.	Salt
⅛ tsp.	Pepper, Black – ground

### **PROCEDURE:**

1. Place the sausage in a sauté pan over medium heat, cook for 2-3 minutes, until lightly cooked, add the onion and garlic and cook until translucent. Add the sun dried tomato, basil, and oregano. Lower the heat and cook until all the onions and garlic are completely cooked through. Remove from the heat and cool.
2. Cut the zucchini into ¾” pieces, and then use a melon baller to remove most of the inner flesh, keeping a ¼” rim around the edge and on the bottom. Sprinkle the zucchini cups with the salt and pepper. Pre-heat the oven to 400°.
3. In a food processor add the sausage mix, egg, and 2 Tbsp. of parmesan cheese. Pulse to blend mixture should have a minced appearance. **DO NOT PUREE!** Remove from the processor, and over-stuff in the zucchini cups, top them with remaining grated parmesan cheese.
4. Place the zucchini cups on the plank, place the plank in the 400° pre-heated oven, cook for 15-18 minutes or until top is browned and stuffing is 140° inside. Remove from the oven and garnish with fresh herbs. Serve.