

Pizza Stuffed Zucchini Boats

Yield: 4 servings
Source: www.damndelicious.net

Ingredients:

- 2 medium zucchini
- ½ pound ground turkey
- ½ teaspoon oregano
- ½ teaspoon basil
- Pepper, to taste
- 1½ cups marinara sauce
- ¼ cup shredded mozzarella cheese
- ¼ cup turkey pepperoni
- Additional veggies, optional

Directions:

- 1. Preheat oven to 375°F. Line baking sheet with parchment paper, set aside.
- 2. Cut zucchini in half horizontally. Using a small spoon carefully scoop out the center of zucchini, leaving about 1/2 -inch on each side.
- 3. In a saucepan over medium heat brown ground turkey with oregano, basil and pepper. Drain excess fat and rinse with warm water.
- 4. Evenly distribute ground turkey between cut zucchini, filling the inside of each zucchini. Sprinkle mozzarella cheese on top of ground turkey an

Nutrition information:

Serving size: 1 zucchini boat

Calories: 260

Fat: 9g

Sodium: 846mg Carbohydrates: 11g

Sugar: 8g Fiber: 3g Protein: 35g