

STUFFED ZUCCHINIS

Ingredients

For 2 people

2 medium zucchinis

300g of minced meat

20cl of tomato sauce

1 onion

Steps

- 1. Wash the zucchinis, cut them in half lengthwise and empty the flesh inside.
- 2. Cook the onion and the flesh of the zucchini with a little bit of olive oil and then add the minced meat.
- 3. Let it cook 15 minutes and add the tomato sauceto the mixture.
- 4. Fill the zucchinis trays with the mixture and bake for 30/35 minutes at 200 °.
- 5. When the zucchinis are cooked add a little grated cheese on top and let it melt.