



Taco Zucchini Boats



Prep Time 10 minutes
Cook Time 30 minutes
Total Time 40 minutes
Servings 8

Ingredients

- 4 Zucchini
- 1 pound Ground beef
- ½ cup Bell Peppers mixed Red & Yellow, finely diced
- 1 tablespoon Chili Powder
- 2 teaspoons Cumin
- 1/2 teaspoon Salt

- ¼ cup Water
- 8 ounces Cheddar cheese shredded
- 1/2 cup Salsa

Directions

1. Preheat oven to 400°F
2. Prepare your zucchini by trimming off the stem end. To do this I just gently round the end of the zucchini with a knife, removing the stem. Then cut each zucchini in half length-wise. Use a measuring spoon (teaspoon) to hollow out the zucchini forming a boat.
3. Place the zucchini boats in a greased baking dish and sprinkle a small amount of salt over them.
4. In a skillet over medium high heat brown the ground beef.
5. Add bell peppers, chili powder, cumin, salt, and ¼ cup of water to the ground beef. Continue to cook until vegetables are softened and water has been absorbed.
6. Once the beef mixture is ready fill each zucchini boat with the beef and vegetable mixture.
7. Top the zucchini boats with cheddar cheese.
8. Bake for 20 minutes or until zucchini has softened and cheese is melted.
9. Pour salsa over boats before serving.