



# STUFFED GRILLED ZUCCHINI



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Bake stable
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**100 g** QimiQ Sauce Base

**2** Zucchini

**2 pinches** Thyme

Salt and pepper, to taste

**100 g** Cheese, grated

## METHOD

1. Cut the zucchini in half lengthwise. With a spoon, hollow out the zucchini. Finely chop the scooped out zucchini flesh.
2. For the filling: mix the chopped zucchini flesh with QimiQ Sauce Base and thyme. Season with salt and pepper.
3. Stuff the zucchini halves with the filling and sprinkle with grated cheese. Place the zucchini into prepared aluminum foil boats and grill at medium heat for approx. 20 minutes.