

Zucchini with cheese, tomato, thyme and poppy seed stuffing



Time: 30 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Organic Tomato Pulp 500g 400 gr
- Black pepper to taste
- Garlic 1 clove
- Grated Parmesan to taste
- Poppy seeds to taste
- Ricotta cheese 100 gr
- Salt to taste
- Stracchino cheese 100 gr
- Summer zucchini 4
- Thyme to taste
- None

For this recipe we used:



Preparation

Wash and remove the pulp of the zucchini with the help of a small knife.

Cut the zucchini in four parts and place each of them in a baking tray with a drizzle of extra-virgin olive oil, salt and pepper. Bake in the oven, without pulp, at 180 C (360 F) for 20 minutes. To prepare the stuffing, mix in a bowl the ricotta, stracchino, parmesan, and salt and pepper. Mix well until a thick enough mixture is obtained. If is not dense enough, add more Parmesan cheese.

Place the mixture in the refrigerator to rest.

Meanwhile, in a saucepan, heat up a drizzle of extra-virgin olive oil along with a clove of garlic.

Remove the garlic as soon as it begins to look golden and add the **Organic tomato pulp Pomi**. Cook for approximately 15 minutes. Once the zucchini are cooked, remove from the oven and stuff them with the cheese mixture previously obtained.

Add the zucchini to the plate on a bed of tomato sauce and serve.