



Chorizo Stuffed Zucchini



- 1 package Firsthand Foods Chorizo
- 4 medium sized zucchini
- 1 small onion - diced
- ½ cup diced red pepper
- 2 garlic cloves - minced
- 1 cup diced tomato
- 2 tsp. smoked paprika
- 1 cup shredded Monterey Jack
- Salt & pepper

1. Preheat oven to 375° F
2. Slice each zucchini in half lengthwise. Using a grapefruit spoon, scoop out the seeds and make a trough for the filling. Set aside.
3. Place a skillet over medium-high heat and add 1 tbs. olive oil. Add the chorizo and cook until browned. Drain and set aside.
4. Add 1 tbs. olive oil to the same skillet and sauté the onion and red pepper in the olive oil for about 5 minutes or until translucent and soft. Add the garlic and smoked paprika. Sauté for 1 minute.
5. Turn the temperature down to medium and add the chorizo and diced tomatoes. Cook for an additional 5 minutes.
6. Remove from heat.
7. Fill each zucchini halve with the chorizo mixture. Place on a cookie sheet.
8. Top each zucchini with Monterey Jack cheese and bake for 30-35 minutes or until zucchini is fork tender.