



### *Ingredients (Serves 4):*

9 small round zucchini squash  
600 gr (1.3 lb) ground meat  
Mixed fresh herbs, chopped  
1 garlic clove, chopped  
1 egg, slightly beaten  
3 tbsp breadcrumbs

*l'art de cuisiner*

# STARK & WHYTE

## *Herbed stuffed zucchini squash*

### *Method*

1. Preheat oven to 180°C (355°F). Wash the zucchini. Trim the base and the stem. Cut off the top and set aside.
2. Hollow out the inside of each squash with a spoon, set aside the pulp for the
3. stuffing.
4. Prepare the stuffing: chop up the pulp in a mixer and add the ground meat, garlic and chopped fresh herbs. Salt and pepper to taste.
5. Add the egg and the breadcrumbs to the mixture, and fill the zucchini with the stuffing. Place them in the square REVOL dish, put the top back on the
6. top of each one, and dribble a bit of olive oil over them.
7. Bake for 30 minutes.

*Square BELLE CUISINE dish, available in:  
6.3" x 6.3", 7.9" x 7.9", and 9.4" x 9.4" sizes*



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