

## MEATS

---

### FILLED ZUCCHINI◆

#### (GEFÜLLTE ZUCCHINI)

- 2 zucchini (approximately 10" in length)
- 1 lb. lean ground beef
- 2/3 cup onions (diced)
- 4 slices bacon (diced)
- 1 tablespoon olive oil
- salt, pepper
- 2 eggs (beaten)
- 1/2 cup Romano or Parmesan cheese (grated)
- 1/2 cup breadcrumbs (plain)

Thoroughly wash zucchinis, slice in halves, and cut off the tips of each end. Carefully scoop out the seeds. Place zucchini in boiling water for 10 minutes. Discard water and lay the zucchini on paper towels and set aside. In a large frying pan sauté bacon for 2 minutes. Add the onion and sauté for another 2 minutes. Add the olive oil and ground beef and sauté until the meat is brown. Pour into a bowl and season with salt and pepper to taste. Add the beaten eggs and breadcrumbs and mix well. Place zucchini into a large greased casserole. Fill the zucchini with the beef mixture and sprinkle cheese over the tops. Bake in a preheated oven at 400° for 30 minutes.

Serve with potatoes and salad.

Serves 4

