

## **KELLI & ERIN'S**

## Margarita Zucchini Boats

SERVES: 6

- 3 zucchini
- 2 tbsp olive oil
- 1 tsp dried oregano
- 1 tsp garlic powder
- 1 (14 oz) jar Laura Lynn pizza sauce
- 1 (8 oz) pkg fresh mozzarella pearls
- 1 cup cherry tomatoes, halved
- 1/2 cup Parmesan cheese, shredded

fresh basil, to garnish

- 1. Preheat the oven to 350°F.
- 2. Halve zucchini lengthwise.
- 3. Using a spoon or melon baller, scoop out the middle of zucchini to create a boat shape.
- 4. Line zucchini on a baking pan and brush with olive oil.
- 5. Season with garlic powder and oregano.
- 6. Spoon pizza sauce into the hollowed-out section and top with cherry tomatoes and mozzarella pearls.
- 7. Sprinkle each zucchini boat with Parmesan cheese and bake for 25 minutes.
- 8. Remove from the oven, garnish with fresh basil, and serve.



