

DINNERLY

Chicken Parmesan Zucchini Boats

With Marinara and Mozzarella



2 Servings

WHAT WE SEND

- 10 oz pkg ground chicken
- 2 zucchini
- 8 oz marinara sauce
- ¾ oz Parmesan ⁷
- 3¾ oz mozzarella ⁷
- 1 yellow onion
- ¼ oz Italian seasoning

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- skillet
- microplane or grater
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep Ingredients

Preheat oven to 450 degrees. Finely chop onion and finely grate 2 teaspoons of garlic, set aside. Slice mozzarella into thin slices and then cut slices in half, set aside. Halve zucchini and scoop out center.



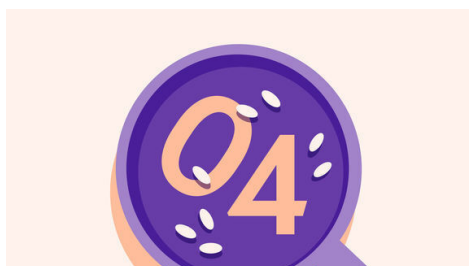
2. Roast Zucchini Halves

On a rimmed baking sheet, generously oil zucchini. Sprinkle with salt and pepper, and place flesh side down. Roast for 10 minutes, remove from the oven and set aside.



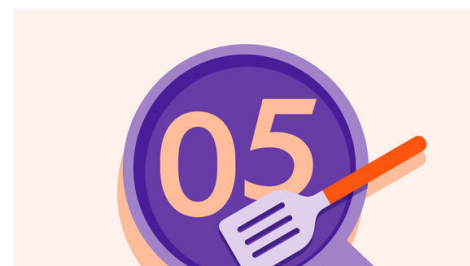
3. Cook Chicken

In a large skillet, add 1 tablespoon of oil. Add onions to the skillet and cook on medium-high heat until translucent, 2-3 minutes. Add garlic to skillet, stir until fragrant, about 30 seconds. Add ground chicken and 2 teaspoons of Italian seasoning, cook until chicken is browned. Return chicken mixture back to skillet, mix in marinara, 1 tablespoon of water, and parmesan. Season to taste.



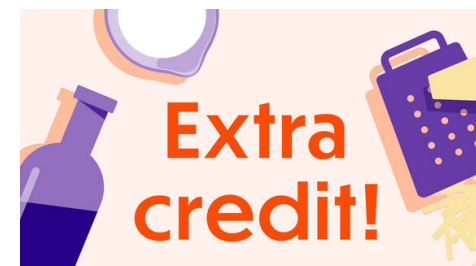
4. Assemble Zucchini Boats

Flip zucchini to scooped side up. Add the marinara and chicken mixture evenly to zucchini. Cover zucchini boats with mozzarella and broil for 3-5 minutes, watching broilers closely. Remove zucchini from the oven to rest and cool.



5. Finish and Serve

Plate zucchini boats and enjoy!



6.