



https://



Food App

Log In

Sign Up

First Name

Memo

Email

memo@gmail.com

Password

Zip Code

91325

Sign Up



https://



Food App

Log In

Sign Up

Email

Password

Log in

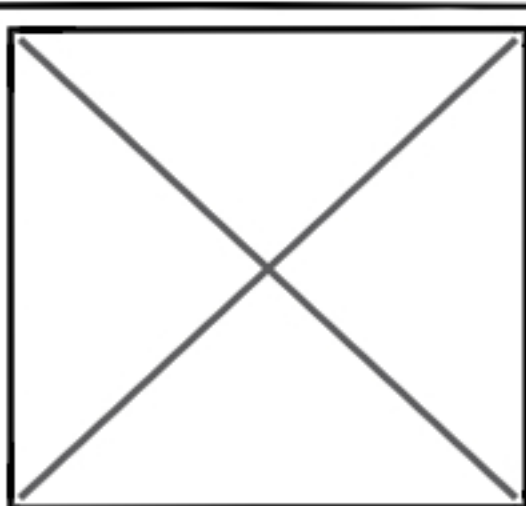


https://

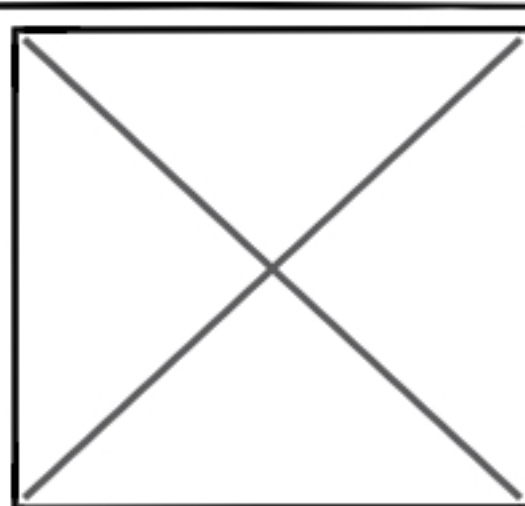


Food  App

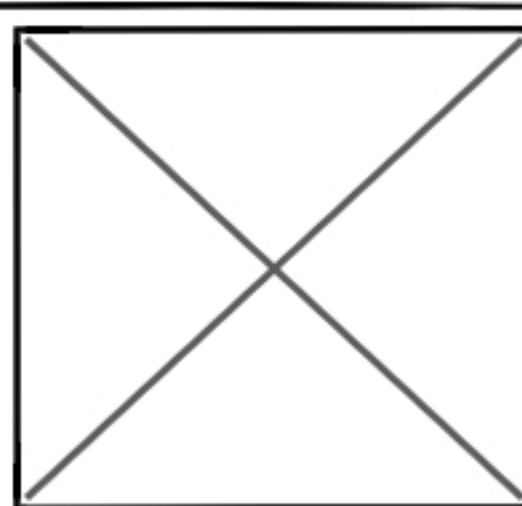
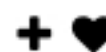
 Italian Zucchini



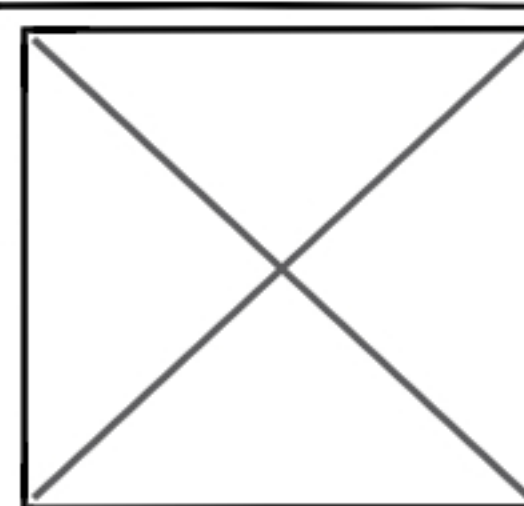
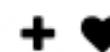
Italian Zucchini Boats



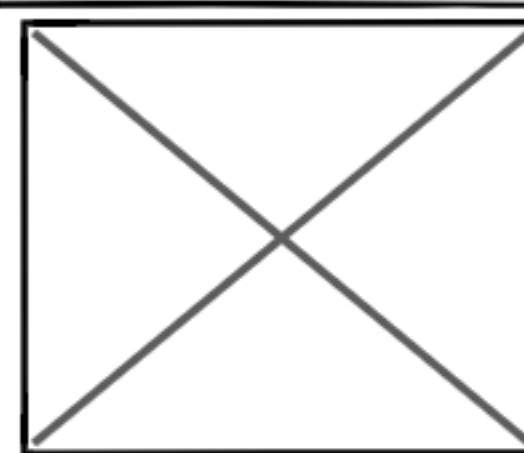
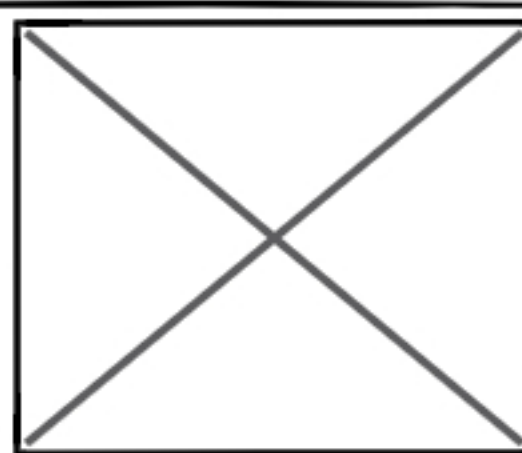
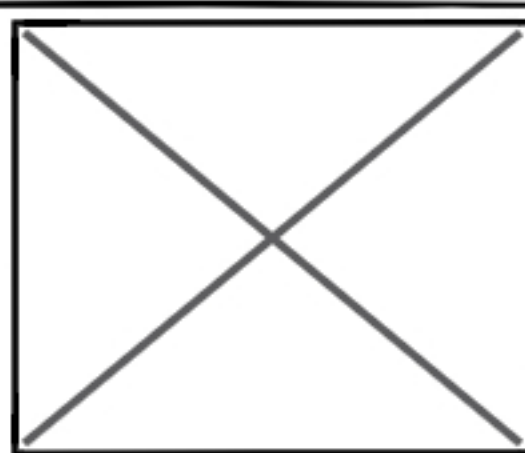
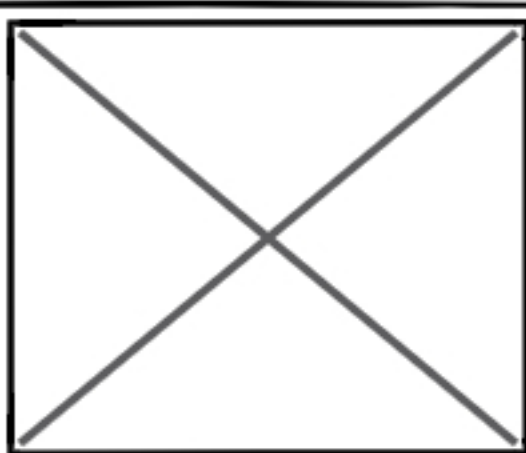
Parmasean Fried Zucchini



Zucchini Pasta



Another Zucchini Thing




« Collapse





https://




Food  App

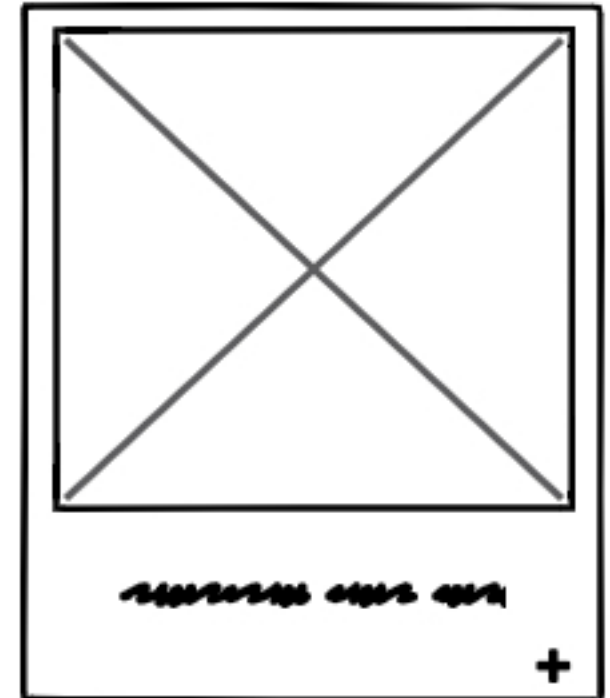
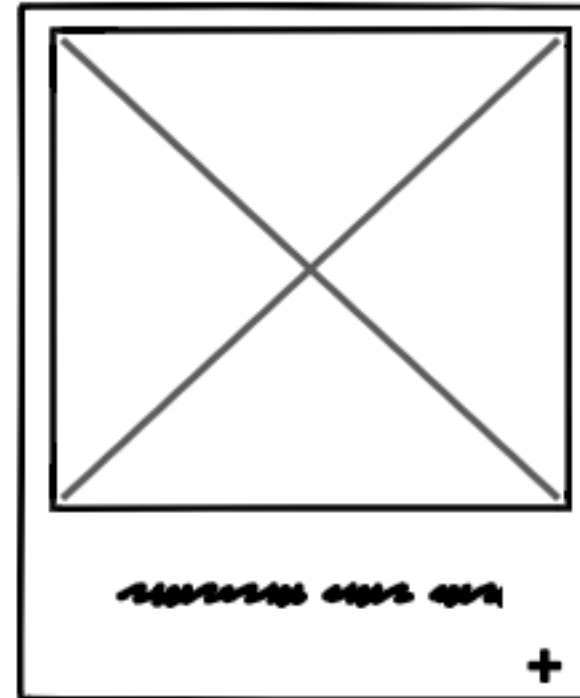
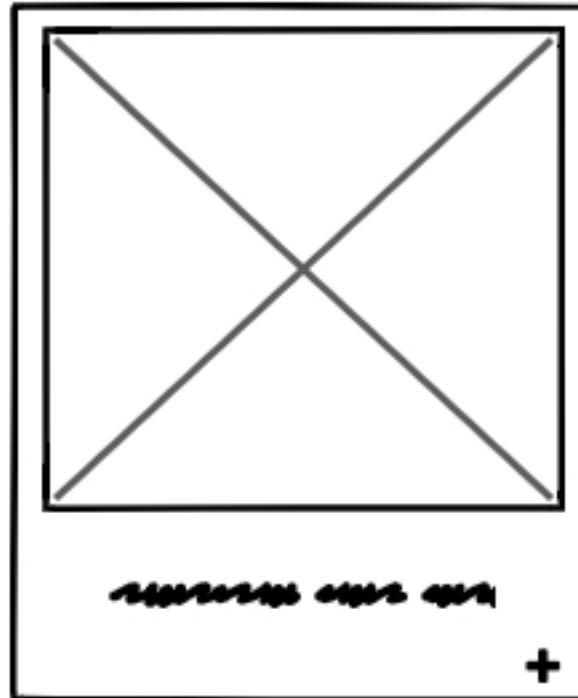
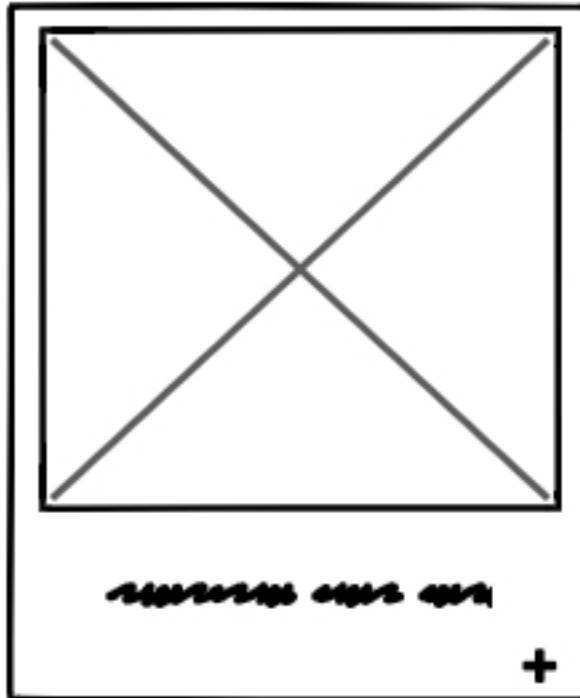
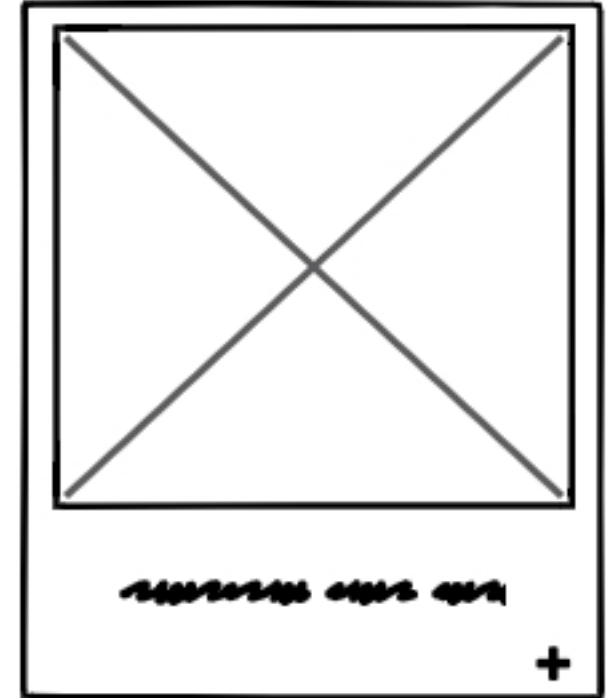
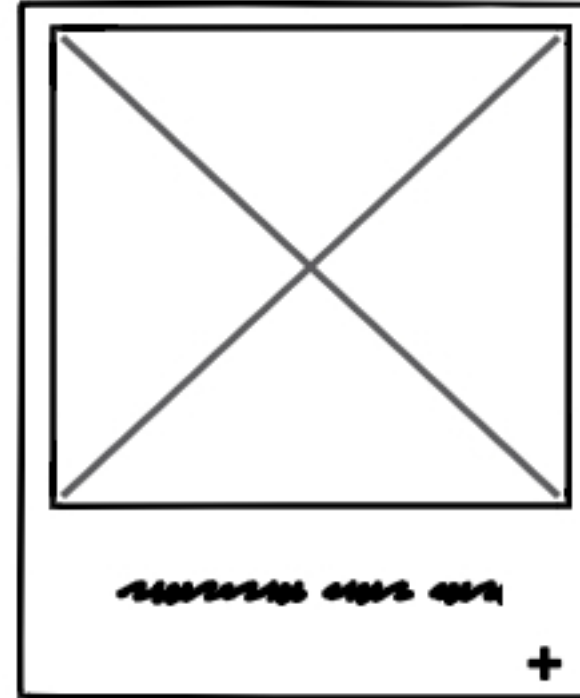
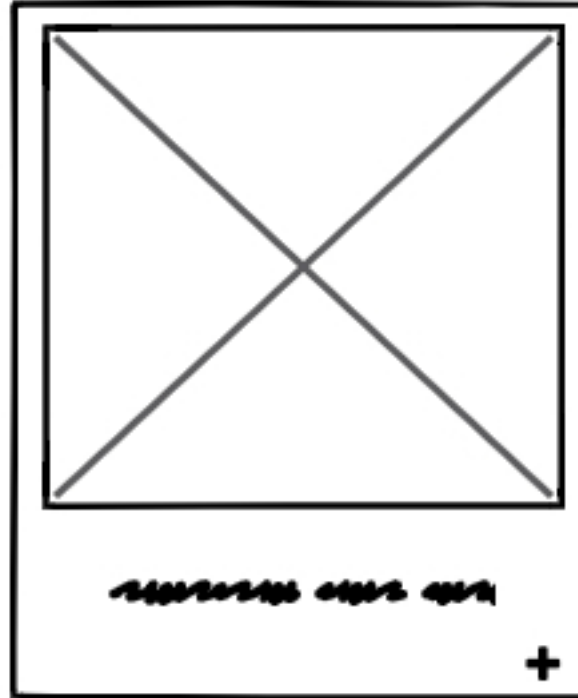
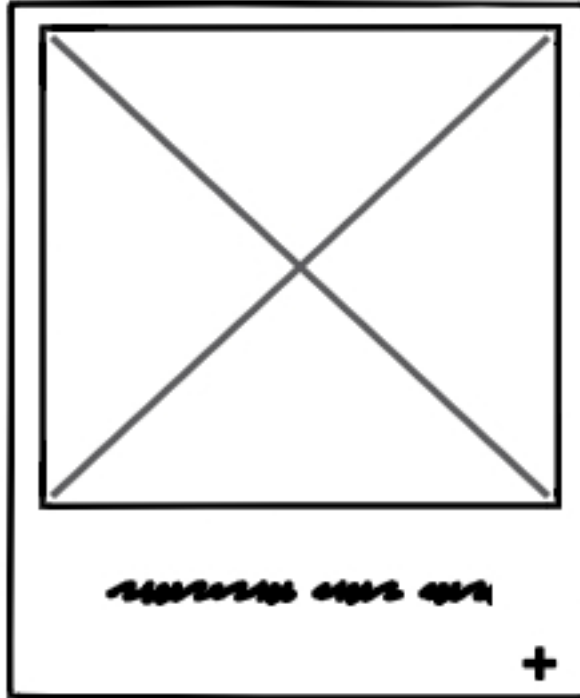
Groceries 

Recipes 

Favorites 

New Plan 

« Collapse






https://

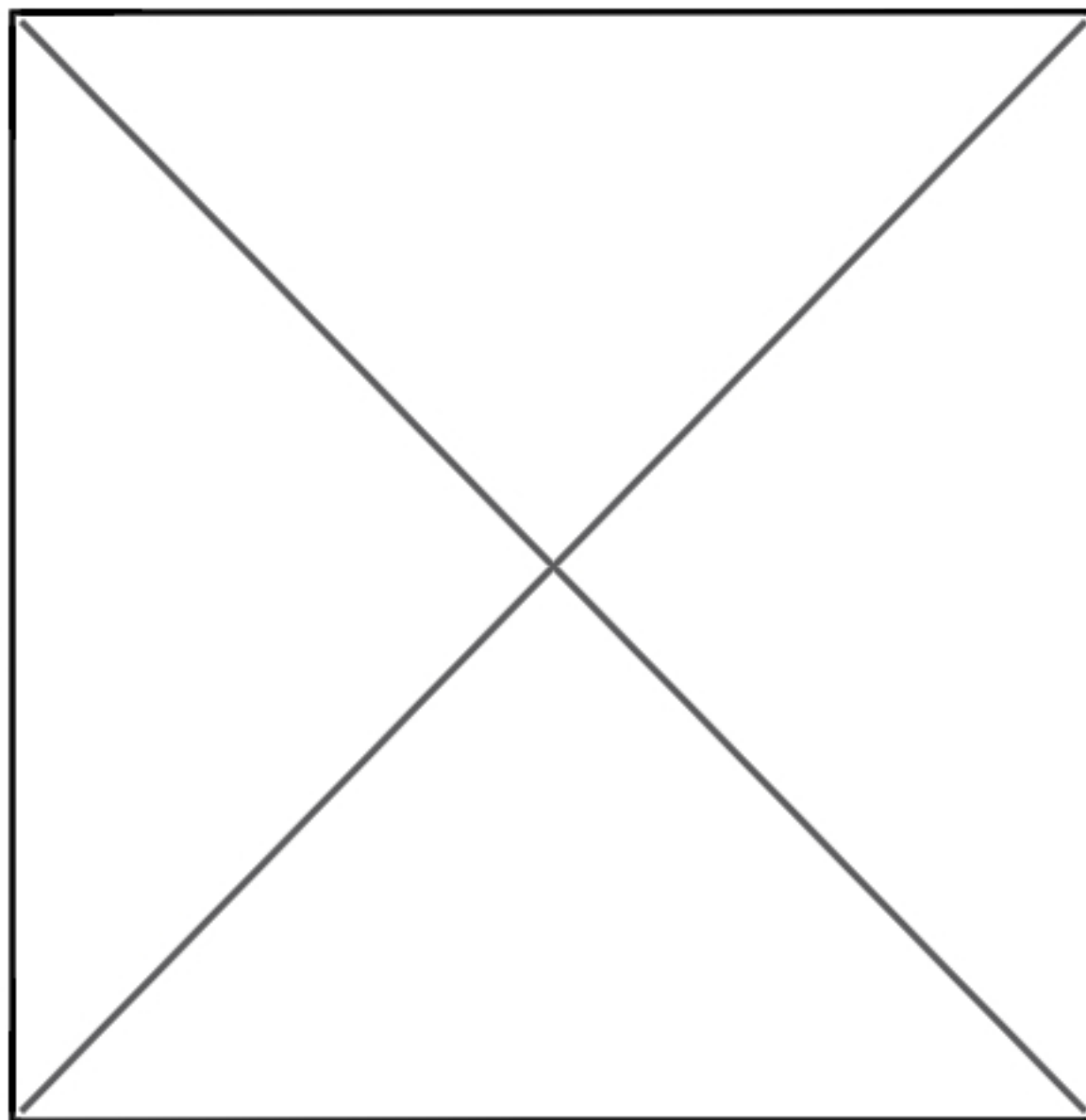


< Back

Food  AppGroceries Recipes Favorites New Plan 

« Collapse

Italian Zucchini Boats

[Ingredients](#) [Cook & Enjoy!](#)

Preheat the oven to 450°F and position rack in the centre.

Wash and dry the zucchini.




Halve lengthwise and, using a spoon, scrape out the centre and reserve for later.

Place the halves cut-side up on the baking sheet.

Rub with olive oil and season with salt and pepper.

Place in the oven and bake until just tender when pierced with a fork, 10-15 minutes.

Small dice the reserved zucchini flesh; transfer to a large bowl.

Food  AppGroceries Recipes Favorites New Plan 

« Collapse

Produce

- ☐ Romaine Lettuce
- ☐ Italian Parsley
- ☐ Basil
- ☐ Oregano
- ☐ Zucchini
- ☐ White Mushrooms
- ☐ White Onion
- ☐ Roma Tomatos

Dairy & Eggs

- ☐ Milk
- ☐ Mozzaerla
- ☐ Shredded Parmasean
- ☐ Riccotta Cheese
- ☐ Eggs

Oils & Sauces

- ☐ Extra Virgin Olive Oil

Bread & Grains

- ☐ Italian Bread
- ☐ Jasmin Rice

Canned Goods

- ☐ Tomato Sauce
- ☐ Diced tomatos

Meats

- ☐ Lean Ground Turkey
- ☐ New York Steak

Baking & Dry Foods

- ☐ Old Fashioned Oats
- ☐ Brown Sugar

Other

- ☐ Toilet Paper
- ☐ Trash Bags
- ☐ Dish Soap

**Add an item**

Add anything to your list of groceries by clicking the '+' above.

