



Bruschetta Quinoa Zucchini Boat

Ingredients

- 1 ½ cups cooked quinoa
- 1-pint tomatoes, halved or quartered
- 1 shallot, diced
- 4 garlic cloves, minced
- ¼ cup finely grated parmesan cheese, plus extra for sprinkling
- 2 tablespoons [Fustini's Pesto olive oil](#)
- 2 tablespoons chopped herbs, like basil or parsley, plus more for sprinkling
- kosher salt and pepper
- 4 medium zucchini, sliced in half lengthwise
- [Fustini's balsamic glaze](#), for drizzling
- 4 ounces fresh mozzarella cheese, chopped

Sharon's Hint

Adapted from "How Sweet Eats"

Directions

Step 1.

Preheat the oven to 400 degrees F. In a bowl, stir together the cooked quinoa, tomatoes, shallot, garlic, parmesan, olive oil, herbs and a big pinch of salt and pepper. Stir until combined. Taste and season more if needed. You really want to season each layer of this (the zucchini and the quinoa!).

Step 2.

Slice each zucchini in half lengthwise. Place them on a baking sheet. Scoop out the center using a spoon to create a well. You can discard this zucchini or stir it into the quinoa if you don't want to waste it. Sprinkle each zucchini boat with salt, pepper and garlic powder. Drizzle each with balsamic glaze. Scoop the quinoa mixture into the center of the zucchini and repeat it with each one. Top each boat with a few cubes of fresh mozzarella. Bake for 20 to 25 minutes, or until the cheese is melty and bubbly. Remove and sprinkle with extra parmesan cheese and herbs. Drizzle with more balsamic glaze if you'd like. Serve immediately.