



## Prosciutto Wrapped Spinach and Cheese Stuffed Zucchini With Preserved Lemon and Rosemary

Camine Pappas / August 2018/ Serves 4

### INGREDIENTS:

4 medium sized slender zucchini of uniform width and at least 6 inches long, halved and seeds scraped out

1/3 C mayonnaise

Enough cooked spinach to make 1/3 C that is densely packed, and ALL water squeezed out (I wrap it in paper towels twice and squeeze with my hand. It MUST be dry)

1/3 C grated fresh parmesan cheese

1 heaping T white sweet onion diced small

½ t good paprika

½ t kosher salt

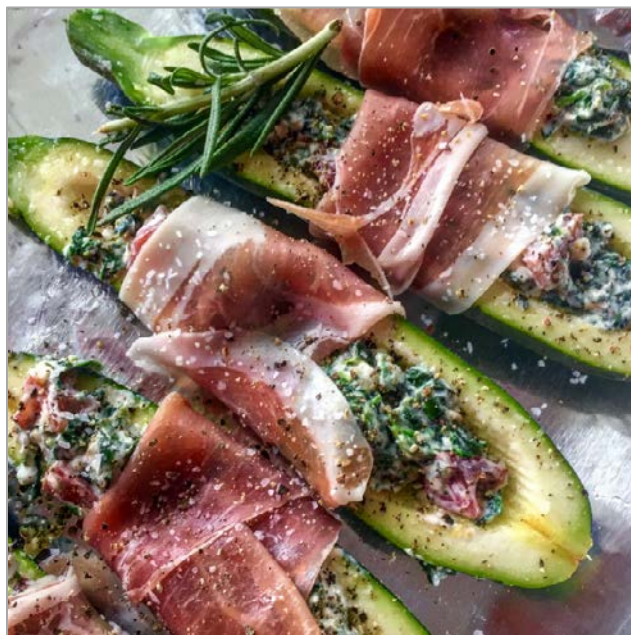
¼ t cracked black pepper

1 T thinly sliced preserved lemon rinds

8 large prosciutto slices

2 sprigs fresh rosemary

2 T olive oil



### METHOD:

Preheat oven to 375 degrees F. Rub the olive oil all over the zucchini halves using hands. Not soaking but covered. Lay them on a foil lined baking sheet. In a bowl combine the rest of the ingredients except for the prosciutto slices and rosemary. Stuffing mixture should be thick. Add more mayo or spinach as desired. Divide the stuffing evenly and press into the 8 halves. Sprinkle with a bit more salt and pepper if desired. Wrap each half with the prosciutto and bring it around tightly to seal by pressing the meat together. It should stick. Lay rosemary sprigs over and then roast for 20 minutes. Remove and eat!

*Note:* I use a grapefruit spoon to scrape out the seeds of the zucchini and create an area about ½ inch deep. Doesn't have to be very deep. You do want most of the zucchini flesh.

*Make preserved lemons. It is easy! I use Ina Garten's recipe here: <https://www.foodnetwork.com/recipes/ina-garten/preserved-lemons-recipe-2012376>*