

ROASTED GLOBE ZUCCHINI WITH MUSHROOMS, PANCHETTA AND BAKED EGGS

INGREDIENTS

2 medium-sized Globe Zucchini
Olive Oil
2 eggs

Stuffing Ingredients

1/2 cup panchetta, diced
2 cups crimini mushrooms, thinly sliced
1/2 teaspoon herbs de Provence
salt and pepper to taste

DIRECTIONS

Preheat the oven to 350F. Spray a baking dish with olive oil or nonstick spray. (Use a dish that holds the zucchini without letting them move around too much if you can.)

Slice the tops off the zucchini and using a melon baller, scoop out the insides, leaving a thin layer (about 1/2 inch) of the outside. If your zucchini don't like to stand up straight, you may need to cut a small slice off the bottom as well. Rub the zucchini all over with olive oil. Place in the baking dish and cover with foil, crimping the edge to the dish. Bake for 15 minutes and then remove from the oven (leave it on) while you make the filling.

Using a medium sauté pan over medium heat, render the panchetta for a few minutes. Add the mushroom and sauté until they are cooked through and lightly browned. Do not add the spices, salt and pepper until the end. Once finished, fill the globe zucchini about half way and return to the oven, uncovered, to roast for an additional 10 minutes. Again, remove from the oven.

Crack two eggs into small work bowls, careful not to break the yolks. Fill into each zucchini, on top of the mushroom and panchetta filling, and sprinkle with salt and pepper to taste. Return to the oven for 5-6 minutes, or when you see that the whites have firmed up. Serve immediately.