

delish

Burrito Zucchini Boats

by LAUREN MIYASHIRO

APR 13, 2018

YIELDS: 6 SERVINGS

PREP TIME: 0HOURS 10MINS

TOTAL TIME: 0HOURS 45MINS

INGREDIENTS

3 zucchini, halved lengthwise
2 tbsp. extra-virgin olive oil, divided
Kosher salt
Freshly ground black pepper
1/2 onion, chopped
2 cloves garlic, minced
1 lb. ground beef
1/2 tsp. chili powder
1/2 tsp. ground cumin
1/4 tsp. paprika
1/2 c. black beans
1/2 c. chopped cherry tomatoes
1/2 c. corn
1 c. shredded cheddar
1 c. shredded Monterey jack
Freshly chopped cilantro, for garnish

Create a shopping list

[View list](#)

Print, email, or view list on your mobile.

ADD TO SHOPPING LIST

DIRECTIONS

- 1 Preheat oven to 350°. Score zucchini (like you're dicing an avocado) and scoop out insides, reserving them for later. Place zucchini halves cut side-up into bottom of 9"-x-13" baking dish and drizzle with 1 tablespoon oil; season with salt and pepper. Bake until zucchini turns bright green and is just beginning to soften, 10 minutes.
- 2 In a large skillet over medium heat, heat oil. Add onion and reserved zucchini and cook until soft, about 5 minutes. Stir in garlic and cook until fragrant, about 1 minute more. Add ground beef, breaking up the meat with a wooden spoon. Cook until beef is no longer pink, about 6 minutes. Drain fat.
- 3 Stir in chili powder, cumin, and paprika, then season with salt and pepper. Stir in black beans, cherry tomatoes, and corn.
- 4 Spoon beef mixture into zucchini then top with cheeses. Bake until zucchini is just tender and cheeses are melted, about 15 minutes. Garnish with cilantro before serving.

©2019 Hearst Magazine Media, Inc. All Rights Reserved.



A Part of Hearst Digital Media