

# Zucchini stuffed with ricotta and bacon

★★★★☆ 4.7 / 5



## Ingrédients

- 4 courgettes
- Lardons (150/200 g)
- Basil
- Parmesan cheese
- 2 jars of ricotta (2 x 200 g)
- Onion
- Olive oil

## Preparation

Total Time : 55 min

Preparation: 20 min

Cooking: 35 min

- 1 Brown the bacon in a non-stick pan.
- 2 Cut the zucchini in half lengthwise. Hollow them out.
- 3 Preheat the oven to 200 ° C.
- 4 Combine the ricotta, olive oil, bacon, basil, onion.
- 5 Stuff the zucchini with this preparation. Sprinkle with Parmesan.
- 6 Put the zucchini in the oven for 35 minutes on Th 7.

### Author's Note

“ Serve with white rice sprinkled with olive oil. ”



I add my two cents