



## Greek Style Zucchini Boats

2 zucchini (about 6 inches long) cut in half

Olive oil

1 tablespoons onion chopped

2 Tablespoons egg beaters

1/2 tablespoon garlic minced

1 tablespoons flour

1/2 cup feta cheese

3 Tablespoons cup chopped pitted kalmata olives

salt & pepper

Preheat the oven to 375 degrees.

Using a spoon or melon baller, scoop out center of zucchini (careful not to cut through, just scoop out, like a canoe, leaving at least 1/8 inch border of zucchini). Break up the scooped out zucchini and put in a medium sized bowl.

Microwave the empty zucchini boats for 5 minutes, until just tender.

Lightly grease a pan with olive oil.

To the bowl with the zucchini flesh, add the onion, egg, garlic, flour, feta, olives, and salt, pepper to taste.

Divide the mixture equally between the 4 zucchini boats.

Bake for 15 minutes or until golden brown.