



# Garlicky Shrimp Zucchini Boats

## ingredients

- 4 large zucchini, halved lengthwise
- 1 Tbsp extra-virgin olive oil
- 1 tsp fresh thyme leaves
- 2 Tbsp butter
- 3/4 lb large shrimp peels and deveined
- 2 tomatoes, chopped
- 3 cloves garlic, minced
- 1/4 C heavy cream
- 1/4 C freshly grated parmesan
- Juice of 1/2 lemon
- 1 C shredded mozzarella
- Freshly chopped parsley, for garnish (optional)

## instructions

**1 - Preheat oven to 350. Score zucchini (like you're dicing and avocado) and scoop out insides with a small spoon, leaving a 1/4"-thick border intact. Chop zucchini pulp and set aside.**

**2 - Place zucchini boats in a large baking dish and drizzle all over with oil. Season with salt and pepper and sprinkle thyme on top. Bake until tender, about 20 minutes.**

**3 - In a large skillet over medium heat, melt butter. Add shrimp and season with salt and pepper. Cook until pink and cooked through. Remove from heat, let cool, then chop into bite-size pieces.**

**4 - Return skillet to medium heat and melt remaining 1 tablespoon butter. Add reserved zucchini pulp, tomatoes and garlic, season with salt and pepper, and cook until fragrant. Add cream, parmesan, and lemon juice and cook until slightly reduced. Remove from heat and fold in cooked shrimp.**

**5 - Fill zucchini boats with shrimp mixture and top with mozzarella. Bake until cheese is bubbly, about 10 minutes more.**

**6 - Garnish with more parmesan cheese and parsley, if desired, before serving.**