

BLUE CHEESE ZUCCHINI & TOMATO CUPS



INGREDIENTS

- 3 small zucchini, cut crosswise into 1/2 inch thick slices
- 1/4 cup crumbled blue cheese
- 8 cherry tomatoes, cut into slices
- 1/4 cup finely grated Parmesan cheese
- Ground black pepper
- Small basil leaves

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Scoop out center of each zucchini slice with a melon baller to create bowl-shaped shell. Place slices on baking sheet lined with parchment paper.
3. Fill each shell with crumbled blue cheese. Top with tomato slice and sprinkle of Parmesan cheese and pepper.
4. Bake 5 to 7 minutes or until cheese melts (watch carefully so they do not brown).
5. Garnish with fresh basil leaves.



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