



Zucchini Boat with Profile Cheesesteak Pasta



Profile Exchange Values: 1 meal replacement, 2 cups veggies, 1 fat

Number of Servings: 1

Serving Size: 1 medium zucchini

Ingredients:

- 1 Zucchini 2-3" in diameter
- 1 tsp. olive oil
- 1/8 tsp Turmeric
- 1/8 tsp Chili Powder
- 1 tsp Granulated Garlic or minced fresh garlic
- Salt and Pepper to taste
- Fresh Herbs of your choice: Try Chives, Basil, Oregano, Marjoram, Cilantro
- 1 Package Profile Cheesy Nacho Pasta

Directions:

1. Mix Cheesy Nacho Pasta according to package directions with 1 tsp fresh grated Parmesan Cheese
2. Clean and dry Zucchini; cut in half lengthwise and hollow out the center to create a boat, leaving some of the flesh intact, do not peel.
3. Rub each zucchini half with 1/2 tsp. olive oil. Mix the spices together and rub onto zucchini.
4. Roast zucchini for 20 minutes or until fork tender.
5. Remove from oven and stuff with the Profile Pasta.
6. Sprinkle with parmesan cheese and broil till golden brown



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Tips:

Veggie Servings: Serve over a bed of greens and sliced cucumber dressed with Spicy Fat Free Asian Dressing along with the additional roasted zucchini cut into bite sized chunks.

Photo courtesy of comfortablefood.com