

Crispy Bacon and Cheese-Stuffed Zucchini Boats: Your New Favorite Low-Carb Delight

Crispy Bacon and Cheese-Stuffed Zucchini Boats



OVEN
375°F

TIME
20-25 min

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INGREDIENTS

- 3 medium zucchini
- 1 cup shredded cheddar cheese
- 1/2 cup cream cheese (softened)
- 1/4 cup grated Parmesan cheese
- 4 slices cooked bacon, crumbled
- 2 garlic cloves, minced
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- 2 tablespoons olive oil
- Fresh parsley or chives (for garnish)

Instructions:

Preheat your oven to 375°F (190°C).

Slice each zucchini in half lengthwise and scoop out the seeds and some of the flesh to create a cavity for the filling. Save the scooped-out flesh for another recipe or discard.

Brush the zucchini halves with olive oil and season with salt and pepper. Arrange them on a baking sheet lined with parchment paper.

In a mixing bowl, combine the shredded cheddar cheese, cream cheese, grated Parmesan, minced garlic, Italian seasoning, and half of the crumbled bacon. Mix until well combined.

Spoon the cheese mixture into the zucchini halves, filling them generously.

Bake the stuffed zucchini in the preheated oven for 20-25 minutes, or until the zucchini is tender and

the cheese is bubbly and golden on top.

Remove the zucchini from the oven and sprinkle the remaining crumbled bacon over the top.

Garnish with freshly chopped parsley or chives for a burst of freshness.

Tips for Perfect Zucchini Boats:

Use Fresh Zucchini: Fresh, firm zucchini will hold up better and provide the best texture.

Experiment with Cheese: Try different cheeses like mozzarella, gouda, or pepper jack for a unique twist.

Make it a Meal: Add cooked ground chicken, beef, or sausage to the filling for a heartier dish.

Why These Zucchini Boats Are a Hit:

DIRECTIONS

1. Prepare the : Zucchini Boats:
2. Preheat your oven to 375°F (190°C).
3. Slice each zucchini in half lengthwise and scoop out the seeds and some of the flesh to create a cavity for the filling. Save the scooped-out flesh for another recipe or discard.
4. Brush the zucchini halves with olive oil and season with salt and pepper. Arrange them on a baking sheet lined with parchment paper.
5. Make the : Filling:
6. In a mixing bowl, combine the shredded cheddar cheese, cream cheese, grated Parmesan, minced garlic, Italian seasoning, and half of the crumbled bacon. Mix until well combined.
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9. Bake the stuffed zucchini in the preheated oven for 20-25 minutes, or until the zucchini is tender and the cheese is bubbly and golden on top.
10. Add the : Toppings:
11. Remove the zucchini from the oven and sprinkle the remaining crumbled bacon over the top.
12. Garnish with freshly chopped parsley or chives for a burst of freshness.
13. Tips for Perfect Zucchini Boats: Use Fresh Zucchini: Fresh, firm zucchini will hold up better and provide the best texture.
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15. **Make it a Meal:** Add cooked ground chicken, beef, or sausage to the filling for a heartier dish.
16. **Why These Zucchini Boats Are a Hit:** These Crispy Bacon and Cheese-Stuffed Zucchini Boats are versatile, delicious, and easy to make. They're a great way to incorporate more vegetables into your meals while satisfying your cravings for something cheesy and savory. Perfect for anyone on a low-carb or keto diet, they're also a fun and flavorful way to get kids to enjoy zucchini.
17. **Have you tried this recipe?** Let me know how it turned out in the comments, and share it with friends who love easy, flavor-packed dishes. Don't forget to follow me for more creative recipe ideas!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-bacon-and-cheese-stuffed-zucchini-boats-your-new-favorite-low-carb-delight/>