

EIGHT BALL ZUCCHINI FILLED WITH COUSCOUS AND RICOTTA CHEESE

(from the Bewitching Kitchen)

2 eight ball zucchini
1 medium regular zucchini, cut in small dice
1 Tbs grapeseed oil (or olive oil)
1 shallot, finely diced
salt and pepper
1/2 cup Israeli couscous
1/2 cup ricotta cheese
1/4 cup dried cranberries

Cut the top off of the round zucchini, and carefully scoop out the inside, leaving a 1/4 inch wall around to contain the filling later. Reserve the pulp. Place the zucchini on a steamer basket and steam for 10 minutes, checking after 5 minutes to make sure it's not getting too soft. Remove from the steamer and let it cool briefly. Meanwhile, prepare the stuffing: saute the shallots in grapeseed or olive oil until translucent. Add the reserved pulp of the eight ball zucchini, and the diced regular zucchini. Saute until soft and fragrant, season with salt and pepper. Reserve.

Cook the Israeli couscous in plenty of salted, boiling water. Drain it a couple of minutes before the time stated in the package, as it will cook further during baking. Reserve.

Heat the oven to 375 F. Mix the sauteed zucchini with the couscous, ricotta cheese, and dried cranberries. Adjust seasoning with a little more salt and pepper, if needed. Fill the hollowed eight ball zucchini all the way to the top and place the cap on. You may have leftover filling, depending on the size of your zucchini. Place the zucchini in a baking dish, cover lightly with foil, and bake for 35 to 30 minutes.