

EASY CHEESY TACO STUFFED ZUCCHINI BOATS

Servings 15 taco boats

Ingredients

- 4-5 medium sized zucchinis cut into lengthwise pieces, about 3 pieces per zucchini
- 1 lb. ground turkey
- 1 small onion diced
- 1 teaspoon chili powder
- 2 teaspoons garlic powder
- 1 teaspoon ground cumin
- ½ teaspoon oregano
- 1 cup diced tomatoes
- 1 cup yellow corn (canned, frozen or fresh)
- ¾ cup black beans canned, drained
- 1 and ½ cup shredded sharp cheese
- Salt/pepper to taste
- Optional: 1 diced avocado



Instructions

1. Preheat oven to 375°F.
2. Heat a large skillet over medium-high heat and spray with cooking oil. Add in the onions and cook for approximately 2 minutes, and then add in the ground turkey. Be sure to break it up into small crumbles as it cooks.
3. When the meat is thoroughly cooked, add in the chili powder, garlic powder, cumin, and oregano. Season with salt/pepper to taste and set aside.
4. Use a small spoon to hollow out the center of the zucchini pieces, and then place them cut side up on a baking sheet.
5. Divide the meat mixture equally into the hollowed zucchini boats, followed by shredded cheese, corn, tomatoes, and black beans.
6. Bake for about 20-25 minutes or until cheese is melted and zucchini is tender.
7. Top with avocado, if desired, and Enjoy!

Source: <https://www.beautifuleatsandthings.com/>