

# Chicken Stuffed Zucchini



1.5 lbs ° hU 'Sundried Tomato Chicken " reasts '  
4 Zucchini (medium)  
1 tomato on the vine, chopped  
1 cup Spanish onion, chopped  
1 cup Boars Head Pancetta 'cube  
1 cup Monterrey Jack cheese  
Salt & Pepper to taste

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Pan sear \_\_\_\_\_, covered for 8 minutes per side. Lower heat and let them simmer for another 5 minutes. \ \_\_\_\_\_ hred chicken \_\_\_\_\_ 2 forks. o \_\_\_\_\_  
Steam zucchini for 15 minutes. Once cooked, slice in half, remove seeds, \_\_\_\_\_  
Sauté all chopped ingredients, mix in the seeds from zucchini and season with salt and pepper.  
Stuff zucchini halves \_\_\_\_\_ and pancetta and top with shredded cheese. Place \_\_\_\_\_ cookie sheet and broil on high until cheese melts.  
Enjoy!